delicious.

Christmas & NEW YEAR ISSUE

STARS OF WONDER

- * Nigella
- *John Torode
- * Hugh Fearnley Whittingstall
- * Nigel Slater

You choose...

1 MAGIC CAKE RECIPE 3 AMAZING FLAVOURS

BE A BETTER COOK

Step by step BAKE-OFF CAKE ICING, BERTINET MINCE PIES

Get it right CHEFS'

GENUINELY USEFUL

CHRISTMAS TIPS

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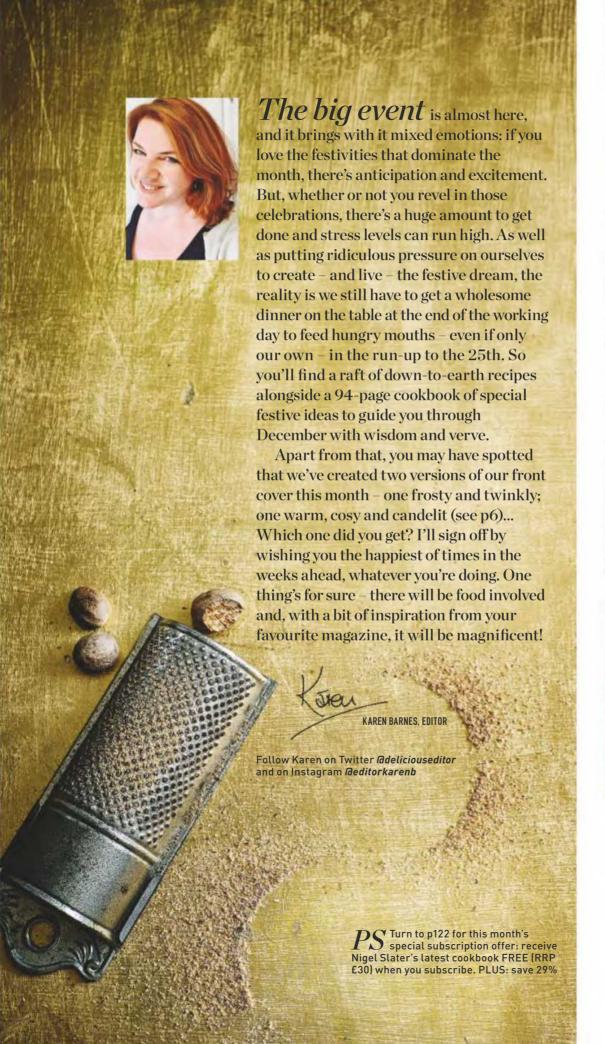
www.kitchenaid.eu

WELCOME TO DECENBER

A frostiness in the night air, a crackling fire in the grate (at the pub if not at home), smells wafting through the house that perk up your nostrils and prompt a sigh. We're talking spices, gently mulling wine or cider and the clean scent of fresh pine when you bring a real tree inside and saw off a few straggly branches. These are the moments that herald Christmas. Time to lay an extra place or two at the table...

The five-minute festive tipple: almond milk eggnog serves 2 Mix 200ml unsweetened almond milk with 100ml single cream, ½ split vanilla

Mix 200ml unsweetened almond milk with 100ml single cream, ½ split vanilla pod and its scraped seeds, 1 small cinnamon stick and a few gratings of nutmeg in a small saucepan, then warm on a low heat until steaming. Whisk 1 medium free-range egg yolk with 50g caster sugar in a bowl until pale and fluffy, then pour in the warm almond milk mixture gradually, whisking all the time. Return the mixture to the small saucepan with 60ml good brandy and 60ml dark rum and warm on a gentle heat, stirring constantly, for 3-5 minutes until thickened. Strain through a sieve, then leave to cool. Chill for at least 30 minutes, or overnight. Serve warm or chilled with extra gratings of nutmeg.



SEE THE LIGHT

The French-chateaustyle maiesty of Buckinghamshire's Waddesdon Manor is hard to top when it's lit up for Christmas, the trees twinkling with myriad pinpricks of white light. This year there's a special reason to visit as the artist Bruce Munro's threeyear residency is coming to an end. His light and sound exhibition, SOS, which threads its way through the grounds, was inspired by the work of the charity ShelterBox. It runs until 3 January, plus there's a Christmas Fair until 6 December. Garden-only entry £8; visit nationaltrust.org.uk for opening times



GIVE US A SWIRL

We love a bundt. Last December we featured a cake on our cover made in a dramatic swirly bundt tin. Many of you asked for more recipes to use the tins you bought, so we've put a special collection online, including lemon drizzle and chocolate. Visit deliciousmagazine.co.uk/bundts. There's also a great Nordic Ware bundt tin offer, too (note: great gift).

delicious, moments



FESTIVE BAKES

Rye and malt flours blend in this huge sourdough loaf, giving it bags of flavour – and we love the festive dusting on the crisp crust. The price may seem steep at £7, but it's big enough to feed an army of guests. In selected M&S stores; call 0333 014 8555 for stockists.

Also look out for... Bûches Chalets from Paul bakeries nationwide. Proper centrepieces, these snowy Alpine huts are made with soft almond biscuits and hazelnut-chocolate mousse. A chalet beats a Yule log any day. Large, £29.95; medium, £16.95



COOK'S CRAMMER

Move fast and you might just be able to bag a place on a festive course at chef John Campbell's outstanding Woodspeen Cookery School near Newbury in Berkshire. The Chef in the Cupboard dinner party course on 11 December costs £265 (you get a prepped dinner party for six) and All the Trimmings on 17 December costs £185. It's hard to convey how much you'll learn from John – and his restaurant is top notch, too. Visit thewoodspeen.com – they're holding two places for delicious. readers





VORDS: KAREN BARNES. PHOTOGRAPHS: STUART BEBB ©NATIONAL TRUST, TOBY SCOTT









DECEMBER 2015

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THIS MONTH'S COVERS

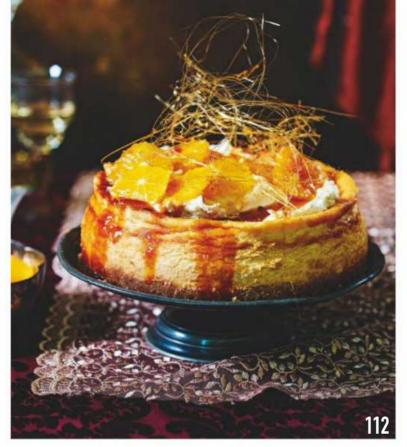
To celebrate our special Christmas & New Year issue we've made two different covers. Let us know which you like best at deliciousmagazine. co.uk/favouritecover



ONE MAGIC CAKE RECIPE, THREE AMAZING FLAVOURS, P108 Recipe & food styling Rebecca Smith Photographs Toby Scott Styling Tony Hutchinson

NEW! delicious.shop

Our new online shop is now open! Go to delicious magazine. co.uk/shop. Look out for this symbol for items being sold in the shop







LET'S EAT! Great midweek meals

141 YOUR TIMESAVER MEAL PLANNER Dishes to make ahead, use up leftovers or fill the freezer - we've got weeknights sorted

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THE delicious. **PROMISE**

RECIPES THAT WORK Every recipe is rigorously tested by our food team, using state-of-the-art Electrolux ovens so you can be confident they work every time.

INGREDIENTS We aim to use easy-to-find seasonal ingredients. We'll tell you where to find any unusual ingredients and/or what to substitute them with.

We use higher-welfare meat supplied by The Ginger Pig (thegingerpig.co.uk).

This symbol next to an ingredient means there are more ideas for using it on our Loose Ends page.

HONEST COOKING TIMES Unlike many magazines, our timings include prep such as chopping. Hands-on time is when you're chopping, stirring or frying. Oven/simmering time is when you can leave the dish in the oven or on the hob.

Indicates a vegetarian recipe. @Indicates a gluten-free recipe.



Whenever you KNOW- see this symbol, you'll find useful

extra information about the recine



This symbol means you'll find an option to freeze or chill part or all of the recipe in advance.

*Indicates you can freeze all or most of the recipe. Unless stated, freeze the finished dish for up to 3 months. Defrost and heat until piping hot.

NUTRITIONAL INFORMATION Recipes are analysed for nutritional content by an expert nutritionist. They're calculated with precision but may vary, depending on the ingredients used. Calculations include only listed ingredients.

PRICES are correct at time of going to press.

WIN a retro Smeg stand mixer worth £350

t's a home cook's dream: a beautiful, powerful stand mixer to make baking a doddle. Put the ingredients in the large stainless steel bowl of the Smeg SMF01 and let it do all the hard work in minutes. It comes with a whisk, flat beater, dough hook and bowl cover, too.

To show off the classic Fifties styling, the winner can choose from seven retro colours: see smeguk.com/stand-mixers.

For a chance to win: make one - or all! - of our cover recipe cakes (p108), take a pic and share it with us; see right.



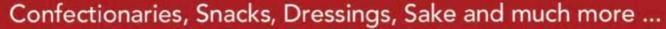


TO ENTER, GO TO delicious magazine.co.uk/cookthecover



JAPANESE FOOD POP-UP STORE

2nd - 22nd Dec WESTFIELD LONDON (in front of Next on the ground floor)







ULL MAINLAND UK DELIVERY ADDRESS AND TELEPHONE NUMBER MUST BE SUPPLIED. ENTRANTS MUST BE OVER 18. FOR FULL TERMS & CONDITIONS, TURN TO P154

Tell us what you think of delicious. (good and bad) or send your tips, pictures and queries to:

info@delicious magazine.co.uk.

Or write to us at: delicious. magazine, Eye to Eye Media Ltd, Axe & Bottle Court, 70 Newcomen Street, London SE1 1YT

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THIS MONTH'S STAR PRIZE!

12 bottles of McGuigan Handmade Shiraz 2010.

Award-winning McGuigan Wines has been making wine in Australia for four generations. The McGuigan Handmade Shiraz (£24.99, available at Majestic and Tesco Wine by the case) is a rich and full-bodied red with a wonderful mix of dark cherries, plum and spice, reminiscent of Christmas cake. It's perfect with rich red meats such as slow-cooked beef. mcguiganwines.co.uk*



WIN! £50 OCADO VOUCHERS

For a chance to win £50 to spend at Ocado (voted by you as your favourite online supermarket), solve the cryptic clue written on the magazine spine, then email your answer, along with your name, full UK mainland address and phone number, to info@deliciousmagazine. co.uk. Competition entry closes 31 December. Entrants must be in the Ocado delivery area - see p154 for Ts&Cs. Solution to October's cryptic clue: flat white

FROM OUR INBOX...

SUBJECT: A heartfelt reminder

FROM: Hazel Eccleston
I don't think I've ever
written a letter to a
magazine before but
I felt I had to respond to
Ravinder Bhogal's piece
['A day to cherish, for all
of us', p154, November].
I ended up in tears because
it expressed many of the
feelings I'm going through.

I lost my dad to leukaemia in June and this will be our first Christmas

without him. My dad loved life and loved to try new food, and he's left a hole in our lives that can never be filled. But Ravinder reminded me that there's still happiness in my life and my dad would have wanted me to smile, not cry, at Christmas. Thank you for having the courage to print such an inspiring piece and thank you to Ravinder for writing it. I hope she continues to find solace this Christmas in the happiness around her.





SUBJECT: Real-time praise FROM: Liz Puddick

I love your magazine coming out in the month written on its cover. I get fed up with recipes published so early that I mislay them before the event. We all like to 'be prepared', but my pet hate is reading recipes for the New Year in November's magazines. The delicious. way is so much better.

SUBJECT: Another success story

FROM: Louise Crozier I just wanted to say how inspiring your magazine is. As someone who used to hate cooking, I have been transformed by your magazine. I have tried lots of recipes from the past few issues and all of them have been a success – something that doesn't happen very often! I am now a subscriber and I'm looking forward to lots more exciting recipes to try out in the future which isn't something I thought I'd ever say.

Thank you for all the hard work you put into **delicious**. magazine – it's really helped to make a difference to my cooking.



What YOU'VE been making from delicious....



Awesome homemade macaroons @JessEatingeast



Dinners we've never tried before @hello_sabina



Homemade pie #firsttime @Trick89

SUBJECT: Happy memories

FROM: Clare Higgins
Never before has
one of your articles
made me well up,
but Shivi Ramoutar's
Caribbean rum cake
and story brought
back many happy
memories for me.

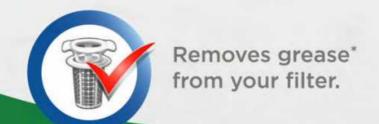


My mum's family are from Guyana (on the Caribbean coast of South America) and my Nana made Guyana black cake every Christmas and at special occasions, such as my wedding. It rarely got iced but I remember it was enjoyed exactly as Shivi recalls, with everyone grazing.

My Nana passed away just before Christmas last year and I promised myself I would try to make the cake as a surprise for my mum this year. Our family never had a recipe as Nana made it from memory and I've been searching for a couple of months in preparation. So as well as providing me with a perfect recipe you have warmed my heart.



Clean the toughest food first time.





LOVES THE

CLOCKWISE FROM TOP Nigella in full bloom; mum Vanessa and dad Nigel with Nigella (left) and sister Thomasina; with her mentor Anna Del Conte; early memories – traditional turkey, wooden spoons and mayo; the young Nigella at Christmas

INTERVIEW: KERRY FOWLER. PHOTOGRAPHS: DEBRA HURFORD BROWN, LAURA EDWARDS, REX, ISTOCKPHOTO.COM



MY LIFE ON A PLATE NIGHT I A

NIGELLA LAWSON

The doyenne of relaxed, do-able cooking talks Christmas memories and explains why cooking is important in her life

THE MEAL OF THE YEAR My mother took **Christmas dinner** very seriously, but every year there would be tears. I vowed that when I grew up, I'd enjoy the day **without overstretching myself**. It still has to be turkey; the brussels sprouts must be buttery and full of chestnuts, and the bread sauce must be chunky. I learned that as long as the gravy and roast potatoes are piping hot, it doesn't matter if everything else isn't.

THE BEST CONVERSATIONS I didn't like eating at all as a child – if you didn't **eat everything on the plate**, it was given to you cold at the next meal. But I did love helping in the kitchen. I learned early on that all the best conversations happen around a kitchen table.

MAKING MAYONNAISE The strongest memory I have is of making **mayonnaise** with my younger sister Thomasina under my mother's instruction. I learned to warm the eggs in a bowl of warm water first, and how to judge **by eye, taste and texture** when it was ready.

MY INSPIRATION Anna Del Conte writes with erudition, elegance and charm, and she translates Italian cooking for the British kitchen better than anyone. I love reading her books, just for the pleasure of her words, but I also know that every recipe will work. She's been my inspiration and mentor, and I adore her.

HEIRLOOM PIECES I still have some of my mother's **wooden spoons**, and I still cook in an enamelled castiron casserole she got as a wedding present in 1957.

TRUE TO MYSELF Cooking reflects **everything I feel about the world**. What's true in the kitchen is true out of the kitchen: you need to understand the rules, but be able to go with the flow; you need structure, but also spontaneity; and, above all, **you need authenticity**. I feel most truly myself when I cook.

7 NIGELLA'S NEW BOOK SIMPLY NIGELLA: FEEL GOOD FOOD IS PUBLISHED BY CHATTO & WINDUS, £26







Smooth



A heart of almond wrapped in velvety filling, delicate wafer and sprinkled with light coconut flakes.

Try something deliciously different.



Gone



FOR STARTERS

NEWS, NIBBLES OF KNOWLEDGE AND GOOD THINGS TO DO RIGHT NOW





Britons are a traditional lot when it comes to scoffing Christmas lunch. The turkey dominates the table and Christmas pud is the favoured dessert (50 per cent of British households insist on it for afters). There are few surprises in the roll call of popular veg side dishes – but it's interesting to note that, despite brussels sprouts having a 'love or loathe' reputation, two thirds of us serve them on the big day.



IN THIS MONTH..

1135 On 1 December Henry I died from eating too many eels. Chronicler Henry of Huntingdon attributed the king's death to 'a surfeit of lampreys'.



 $1822\,$ On 27 December, the wife of a French tanner called Jeanne-Etiennette Pasteur gave birth to a son, Louis, who went on to do brilliant things with milk.

1967 The Beach Boys released their 13th album, Wild Honey, on 16 December. The title is fro

The title is from the opening track, whose lyrics go: "Sweet sweet wild honey bee/Eat up eat up eat

up honey." Groovy, man.

1995 Linda
McCartney paid
£3,000 at a Christmas
auction to save
a 28lb turkey.
"Everyone
should think
about doing
something
like this at
Christmas,"
she said.
What did
she do with
it, though...?





This month JAMES RAMSDEN hangs around places in the capital that are

slicing up saucisson with a distinctly British accent

Charcuterie is a foreign word, literally and figuratively. Sure, we Brits know how to do a ham, but when it comes to the good stuff - the salumi and saucisson, the jamón and chorizo - we have, until recently, left it to our European cousins. Across the UK in recent years, though, rural producers have been having a crack. And now it's gone urban.

We've got Cobble Lane Cured in north London (cobblelanecured.co.uk),

whose terrific charcuterie is made from the most assiduously selected animals and can be found at top restaurants such as Andrew Edmunds in Soho and Smokehouse in Islington. Blackhand Food (the name's a nod to that revered Iberian

wasted (blackhandfood.com).

Pubs and restaurants are doing it too. Head to The Camberwell Arms (thecamberwellarms.co.uk), which takes the curing of meat as seriously as the cooking of dinner. Or go to Greenwich's **Craft** restaurant (craft-london. co.uk), which serves up pearlescent lardo and IPAcured beef leg that's as good as the stuff the Italians make.

at Blackhand Food; selection of charcuterie and the bar at The Camberwell Arms; snacking joy courtesy of Cannon & Cannon: impressive views at Craft restaurant Stop at Borough Market

CLOCKWISE FROM LEFT Hanging meat

or King's Cross Real Food Market and pick up a selection of British charcuterie from Cannon & Cannon to plough through at home – or you could stay at home and order a lusty selection via their website (cannonandcannon. com). A bottle of manzanilla to go with it wouldn't go amiss, but you'd have to ask the Spanish about that...

Further east in Hackney there's pig, the pata negra, or 'black foot'), whose nose-to-tail ethos means not a gram of porker is

ROSIE BIRKETT FOOD WRITER, STYLIST AND AUTHOR

- Don't Wanna Lose EX HEX
- More Then a Feeling **BOSTON**
- Seasons (Waiting on You) FUTURE ISLANDS
- Grim Cinema **BC CAMPLIGHT**
- Stealing Cars NADINE SHAH
- IZZO (H.O.V.A) JAY Z
- Perfume Genius QUEEN
- Spanish Sahara FOALS
- Peeping Tom KURT VILE

A LOT ON HER PLATE BY ROSIE BIRKETT (£25; HARDIE GRANT) IS OUT NOW



Did you know? The average **British** person waits until they're 34 years old to attempt cooking the Christmas lunch.*



Do you remember?

On 17 December 2008, it was announced that Woolworths would be no more. Famed for being the first shop to sell **Christmas tree ornaments** (not forgetting its pick 'n' mix sweets), its doors shut just weeks later.



Chosen by $Le\ Gavroche.$

THE ULTIMATE CUVÉE ROSÉ

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE 1812



in the know.



SECRET ADDRESS BOOK

ITAMAR SRULOVICH and SARIT PACKER of London's acclaimed Middle Eastern restaurant Honey & Co share their favourite food haunts

FAVOURITE GREENGROCER We usually head into Brixton market, near where we live in south London, and buy what looks good. Natoora (natoora. co.uk) is also a great online source for top quality produce. **FOODIE TREAT UNDER £10 You** can't beat a salt beef bagel with English mustard in London's Brick Lane. Go to Beigel Bake – it's the place with the longest queue. One year when we were broke, we went there for Itamar's birthday lunch and had a celebratory salt beef picnic. **NEXT RESTAURANT TO VISIT We** love Japanese food and can't wait to try out a small sushi place called **Sushi Tetsu** in







Clerkenwell (sushitetsu.co.uk) in east London. It's difficult to pin down a date but we'll get there one of these days... INGREDIENTS HOTSPOT Green

Valley (green-valley.co) near Marble Arch and Yasar Halim Supermarket and Bakery

(yasarhalim.com) in Harringay, north London, stock many of the specialist ingredients we use in our cooking, from tahini to freekah and mahleb spice. WHERE TO ESCAPE THE CROWDS We live close to a great

gastropub called the **Canton Arms** (cantonarms.com) in Stockwell, where we enjoy many a meal. It gets hectic at weekends but during the week it's lovely and the food is excellent.

BEST PLACE FOR FOODIE GIFTS We love kitchen equipment, and Divertimenti (divertimenti. co.uk) stocks pretty much anything you can dream of, as well as funky tools for which you can only guess the use.

→ HONEY & CO: THE BAKING BOOK
(£25; SALTYARD BOOKS) IS OUT NOW

DATES FOR YOUR DIARY DEC/JAN

13 NOV TO 20 DEC Leeds Christkindlmarkt, Millennium Square

At the city's annual German Christmas market, more than 40 chalet stalls around the square will be selling gifts, decorations and food. Get into the swing of things with a mug of glühwein and slice of stollen, or try schnitzel or goulash. Free entry; leeds.gov.uk/events

20 NOV TO 4 JAN Edinburgh's Christmas, various locations

Tick off your Christmas shopping with edible gifts and crafts from the local area as well as treats from further afield. Carry a glass of mulled wine as you browse and the world will seem a better place. Free entry; edinburghschristmas.com

26 NOV TO 13 DEC Bath Christmas Market

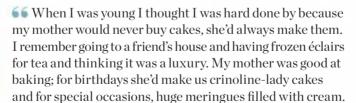
The streets of the picturesque city will be lined with more than 170 stalls selling local handmade gifts – from ceramics and cider to fudge, cheese and ale, as well as street food to treat the taste buds. Elsewhere in the city there'll be an ice rink and a pop-up après-ski bar, so you can make a day of it. Free entry; bathchristmasmarket.co.uk

13 DEC Abergavenny Christmas Fair

Around 80 producers will be selling their finest wares, making this a prime place to find gifts for food lovers. Catch local chefs in the demo area or try your hand in one of the craft workshops making Christmas cards or chocolate. Finish the day with some carol singing and the festive spirit will be well and truly kindled. Entry £5; abergavenny foodfestival.com 📵



FIONA CAIRNS LUXURY CAKE MAKER



Years later I did a cookery course with Lyn Hall at La Petite Cuisine, which doesn't exist any more. It was highly thought of – Raymond Blanc, Michel Roux and Jane Grigson came to teach us. That's where I learned that, creatively, you should always strive to do better – and there's always something new and exciting to learn.



The slow way to sloe gin.

Pick your sloes after the first frost, then mix with gin, caster sugar and set aside for three months.



FERN VERROW

HOW

BAKING

WORKS

Want to buy a great read for a food lover in your life? Whittling down the year's bumper crop wasn't easy, but these all deserve pride of place on a Christmas gift list or perhaps on your own bookshelf



A BIRD IN

THE HAND

LIZZIE MABBOTT

A YEAR IN CHEESE

How Baking Works (And What To Do When It Doesn't) by James Morton (£20; Ebury)

In his second book, the shaggy-haired, science-loving *GBBO* series 3 runner-up demystifies baking and pastry-making. Keen to know why sugar caramelises? Why eggs should be at room temperature for baking? It's all here... The ideal tome for inquisitive bakers stepping out on the path to sweet perfection.

FOR THE EVERYDAY COOK

A Bird In The Hand: Chicken Recipes For Every Day And Every Mood by Diana Henry (£20; Mitchell Beazley) Inspiration is the ingredient most lacking for he or she who's charged with conjuring up supper, day in, day out – and inspiration is what Diana serves in abundance in this book. It's packed with recipes and ideas for how to kindle excitement for the nation's favourite meat. One of the year's most useful cookbooks.

FOR ASIAN FOOD LOVERS

Chinatown Kitchen: From Noodles To Nuoc Cham by Lizzie Mabbott (£20; Mitchell Beazley)

If you know someone who loves eating spicy Vietnamese, Korean, Chinese, Thai, Japanese or Malaysian food but needs some guidance on where to buy the right ingredients (and how to use them), this is the book. The recipes work.

FOR FIELD-TO-PLATE FANS Fern Verrow: A Year of Recipes

From A Farm And Its Kitchen by Jane Scotter and Harry Astley (£25: Quadrille)

The authors, both trained chefs, moved from London 20 years ago

to farm their 16-acre Herefordshire smallholding, Fern Verrow, following biodynamic principles. The book chronicles how they've nurtured the soil to produce an abundance of fruit and vegetables. The seasonal recipes, beautiful photos and practical advice are inspirational.

FOR THE ADVENTUROUS COOK

Mamushka: Recipes From Ukraine & Beyond by Olia Hercules (£25; Mitchell Beazley)

A collection of Olia's family recipes from The Ukraine, Azerbaijan, Georgia, Armenia, Russia and more. Each one is full of vibrant flavours and beautiful colours, and will put paid to any preconceptions about Eastern European food being dull. This book will open your mind and palate to a world of new flavours.

FOR THE CHEESE ADDICT

A Year in Cheese: A Seasonal Cheese Cookbook by Alex and Léo Guarneri, recipes by Alessandro Grano (£20; Frances Lincoln) This stunning book is divided by season, with a recommended cheeseboard for each, plus Frenchinspired recipes that will send cheese

FOR THE GARDENER

The Garden Forager: Edible Delights in Your Own Back Yard by Adele Nozedar (£12.99; Square Peg)

fans running straight to the kitchen.

A compact, well researched and beautifully illustrated book, full of garden lore, culinary history and clever recipes using flowers, leaves and seeds from plants you probably didn't know were edible.

• To win signed copies of some of our favourite titles, visit deliciousmagazine. co.uk/deliciousadvent



GARDEN

FORAGER

DELE NOZEDAR

The fast way to sloe gin.

Pick up a bottle of award-winning finest* Sloe Gin for just £16. It even contains fresh sloes. Pop into your local Tesco or for cocktail recipes, search Finest Sloe Gin.





As good as homemade?

...well, maybe not quite, but everyone needs the odd ready-made Christmas timesaver to slot in among the home-cooked goodies. Here's our pick of the best in supermarkets

HOW WE TEST We conduct our tests without packaging, so our expert tasters don't know who produced each product or how much it costs. And to prevent one tester influencing another, the panel aren't allowed to confer (or groan or grimace!) during the tests, so the results you read below are unbiased.

CRANBERRY SAUCE

WHAT WE LOOKED FOR Juicy cranberries and a sauce that succeeds in the delicate balancing act of sweet and sharp flavours.

WINNER Morrisons M Fresh cranberry sauce, £1.48 for 300g

Whole, soft cranberries in a pleasingly sweet sauce that's just the right thickness. The judges agreed this sauce would make the best match for turkey and all the trimmings.

RUNNER-UP Aldi Specially Selected cranberry sauce, £1.49 for 300g

Whole cranberries sit in a thinnish sauce but it strikes the right balance of sweet with a subtle tang. Available in stores from 19 December.





BRANDY BUTTER

WHAT WE LOOKED FOR A smooth, fluffy texture, quality brandy and not too much sweetness.

WINNER Marks & Spencer West Country brandy butter, £2 for 200g

Smoothly melty, this lured the judges with the right sweetness level, plus a good hit of brandy.



RUNNER-UP Sainsbury's brandy butter, £2.20 for 200g

Creamy with quality liquor but a tad too sweet for some.



BOOZY CREAM

WHAT WE LOOKED FOR

Smoothness with a warming boozy hit and no cloyingness.

JOINT WINNERS The Co-operative Loved by Us extra thick brandy cream. £1.85 for 250ml

The texture of softened ice cream and an ultra-boozy flavour.

Lidl Deluxe extra thick brandy cream, £1.49 for 250ml

Silky smooth with a balanced flavour.





BREAD SAUCE

WHAT WE LOOKED FOR A smooth. creamy, not-too-thick sauce with a gently spiced, savoury flavour.

WINNER Sainsbury's Taste the Difference buttered bread sauce, £2 for 300a

The creamy texture got the thumbs-up and the flavour is well spiced without being overpowering.



RUNNER-UP Aldi Specially Selected bread sauce, £1.49 for 300g.

A good savoury flavour but a little too much spice for some. Available from 19 December.



POULTRY GRAVY

WHAT WE LOOKED FOR Many readymades are too salty or thick. Meaty flavour and good texture were key.

WINNER Heston from Waitrose turkey, sage & onion gravy, £2.69 for 200g

The best by far of the gravies tasted, it was also the best looking: good colour with bits of onion and herbs. The flavours should complement but not overpower the turkey.



AND EDITOR KAREN'S SWEET SAUCY STANDBYS...

Pernigotti Gianduia Nero chocolate spread, £6.98 for 190g, Lakeland A thick and wonderful sauce with a deeply chocolatey flavour. Spread it on toast, or warm it and pour over ice cream. Great to have in the cupboard. Joe & Seph's salted caramel sauce, £5.99 for 230g, joeandsephs.co.uk Use as above. Wondrous with ice cream; also great with popcorn, as a cake filling with whipped cream or as a sauce to serve with pancakes.



ADD A BURST OF VIBRANT FLAVOUR TO YOUR CHICKEN



The finest ingredients concentrated into little pots of flavour. Simply:



Pan-fry sliced chicken.



Stir through a Loyd Grossman Pan Melt for a delicious meal.



Rachel's. MY NAME. MY PASSION.

AVAILABLE IN Waitrose

Last-minute GIFTS

The race to the Christmas finish line is hotting up. If you haven't quite ticked everyone off your list, here are our final picks for food lovers...



From Morocco via the Cotswolds comes this pastry filled with pistachio and frangipane. Served warm it's "OMG!" good... From £15.95 for 440g, at our **NEW** online shop: shop.





Roast cocoa nibs coated in dark Colombian chocolate. Tin-tastic. £5.95 for 95q, chococo.co.uk





An American recipe book from 1887 to shake up wannabe mixologists. £8.99, Amberley Publishing



Top tipple for a gin fiend: this sloe-infused booze still has the berries in the bottle. It's excellent served on ice. Tesco Finest sloe gin, £15, tesco.com



Five under £5-

FRESH PRINTS

These hand-stencilled bowls are a bargain (mug, plate and pasta dish are also under £5). Amora dip bowl in navy, £2.50, sainsburys.co.uk



GET A RISE OUT OF IT

A sleek dough scraper for a baking pro – or one in the making. Mason Cash stainless steel bench scraper, £5, johnlewis.com



SPREAD FOR ONE

Buying for a dyed-inthe-toast Marmite addict? This is the one. Personalised Marmite jar, £4.99 for 250g, facebook.com/Marmite



SUGARY CUBES

Fudge with a festive twist - a great stocking filler. £3.99 for 160g, Dobbie's garden centres



NO NEED TO WRAP

...Just tie a stack of these prettily packaged praline-filled chocolate bars with ribbon. Gianduja bars, £3.95 for 100g bar, carluccios.com



spice up your wine rack

#becauseitschristmas





drinkaware.co.uk for the facts

6. Amarone Della Valpolicella £13

4. Chablis £8
5. Sancerre Rosé £9

3. Châteauneuf du Pape Grande Réserve £9

If you look under 25 and want to buy alcohol you will need to prove your age. Challenge 25. No I.D. No sale. You must be 18 or over to purchase alcohol. Selected stores. Available while stocks last. Châteauneuf du Pape offer ends 28th December 2015. All other offers end 31st December 2015. All bottles shown 75cl.

Save money. Live better.

wish list special.

WRITTEN IN FOAM

Smart graphic stencils for the coffee geek's flat white (or next year's hip brew). £7.50 for a set of three, Barista & Co at Debenhams



With instructions for a healthy brekkie. Perfect Porridge mug, £9.99, lakeland.co.uk

A FILLING CUP

Not what it seems...

SQUARES DEAL

We can't believe the price of this noughts and crosses shot-glass game. Up the ante and throw in a bottle of their favourite tipple. £12, bluesuntree.co.uk







SIP DON'T SLURP

Four coasters, each depicting a different china cup and saucer. Please, don't sully one with a mere mug... £15, cuppacoasters.com



CHECK IT OUT

An elegantly simple porcelain jug inspired by traditional tea towels. Mormor jug, £17, shop. deliciousmagazine.co.uk





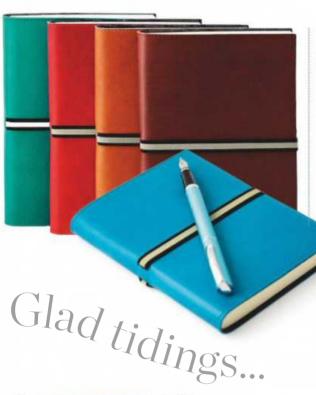
£8, nrmshop. co.uk

matches.

inside nestle



wish list special.



EDITOR KAREN'S CHOICE



Soft, leatherbound Italian notebooks for recipes or jottings about food.

Abruzzi medium recycled leather journal, £19.96, penheaven.co.uk

STARRY JEWELLERY

Is spice close to your heart? The intricate shape of a star anise is the inspiration for this stunning vermeil (24 carat goldcovered sterling silver) necklace. Joy Everley, £108, shop. deliciousmagazine.co.uk

NATURALLY WONDERFUL

A picture can't do justice to this huge honeycomb in a smart wooden box. Too good to eat (almost). Cartwright & Butler acacia honeycomb, £50 for 2.23kg, shop.deliciousmagazine.co.uk







CRACKING BIT OF KIT

Just feel the weight of it... The cast iron and steel spindle will break even the toughest nut. Hobart nutcracker, £23, robertwelch.com



FINE CUT

Giving an all-rounder knife to a cook wins brownie points, and unlike many Japanese blades, the Tetsuhiro Santoku is easy-care stainless steel. £29, shop.deliciousmagazine.co.uk



POT LUCK

Preserved apricots steeped in amaretto with the Liberty stamp of approval and a Weck jar to use afterwards. Very pleasing indeed. £9.95 for 300g, liberty.co.uk

Tailormade hampers

Pick your own selection of foodie gifts to make a hamper really special

1 THE EAST INDIA COMPANY So many products... We're loving the lapsang souchong mustard and the cherry, chocolate chip & chilli biscuits (both sound odd; both taste amazing). eicfinefoods.com/products/bespoke-gifthamper-service

2 SEED & BEAN For chocolate to satiate any addiction level. seedandbean.co.uk/hampers.php

3 CRAVED For a selection of hipsterish, quality British foods, from Market Blend coffee to artisan charcuterie and chocolate, and London-brewed beers. cravedlondon.com

finest*

Prosecco like a pro

Always pour slowly at a 45° angle. You'll have less foam in your flute, and more award-winning finest*£8 Prosecco.

Pop into your local Tesco or search Finest Prosecco.



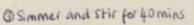


WHAT WORKS WITH = WENSLEYDALE?



200 Roughly chop apples

@ Mix with sugar, ginger, onions + a pinch of cassia



@ Leave to cool and put in jurs

REAL CHEF. REAL FOOD.

Chris Barnard, KETTLE chef since 1989.



WIN! £11,000 of fabulous prizes

Christmas has come early... We're giving away a prize for EVERY DAY of Advent. There's everything your foodie heart could desire, from a Smeg fridge to a range cooker, along with gadgets, vouchers, cookbooks, hampers and wine. For a chance to win, log in at the web address below, where a new competition will open for entry every day from 1 to 24 December. All the competitions close on 31 December 2015, so don't delay.

GO TO delicious magazine.co.uk/delicious advent

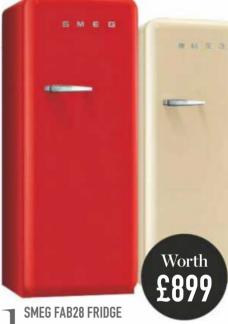
Worth

SAGE BY **HESTON** BLUMENTHAL THE KITCHEN WIZZ PRO Chops, blends and mixes with ease. It's a must-have for kitchen boffins.





TWO HARRODS HAMPERS It's not called a Knightsbridge hamper for nothing - it contains quality wines, tea and coffee, cakes, biscuits and sweets. Each worth £250.



The kitchen appliance everyone lusts after... A retro 1950s-style Smeg fridge. It's big, it's beautiful AND you get to choose the colour!

FIVE TAYLOR'S PORT AND GREEN & BLACK'S **CHOCOLATE HAMPERS** Because who doesn't want to settle down with something smooth and sweet after a wonderful





TWO GREEN **SAFFRON SPICE KITS**

Every curry fan needs a culinary toolbox. This kit has 24 spices and blends, plus an electric grinder. Worth £175.

DE'LONGHI AUTENTICA

Wake up and smell the freshly ground coffee with this all-singing, all-dancing bean-to-cup machine.



A WHISKY-**TASTING** TRIP TO **EDINBURGH**

...with an overnight stay at the luxurious Tigerlily hotel, worth over £500



ROBERT WELCH KNIFE, CUTLERY & UTENSIL SET

Chop like a pro with stylish chefstandard knives, then dish up with sleek utensils and cutlery. Worth £500.



FEATHERS HOTEL STAY

Hole up in comfort in Woodstock with 2 nights' dinner, B&B, plus a James Bond-style Martini tasting, Worth £800.





FOUR LAURENT-PERRIER CUVÉE ROSÉ CHAMPAGNE **BIRDCAGES** That £70 bottle of pink fizz just got even more glamorous...

SIX MARKS & SPENCER NOMAD **DINNER SETS**

Entertain in style with this smart (and tough) 12-piece stoneware set. Worth £59.



MARQUÉS DE LA CONCORDIA **FAMILY OF WINES**

Fill your wine rack with a 32-bottle selection of premium Spanish wines and cavas, worth £500.



BRAUN IDENTITY BUNDLE

with a stick blender, food

worth

over

£450.

Kit out your kitchen

processor, steamer and spin juicer,

£200 LAKELAND **VOUCHER** Did someone say "shopping spree" ...?



DINNER & OVERNIGHT STAY AT LONDON'S STAFFORD HOTEL Enjoy the bright lights of the capital with a friend or loved one at this most luxurious hotel. Worth £800.



FIVE UNEARTHED **HAMPERS**

Pre-dinner nibbles are sorted with this haul of fine olives and charcuterie. Worth over £100.



KENWOOD CHEF SENSE This free-standing mixer makes whipping up cakes and bread a breeze. Worth £449.99.



Cookmaster combines traditional styling with the latest technology, including a five-station induction hob. Win it and you'll be 'home, home on the range...'



Worth

CARLUCCIO'S

HAMPER Not just

any hamper, this

the big one. Filled

with Italian treats

and worth £235.

is Grandioso -



MUST-

HAVE

COOKBOOKS Each has received

the delicious.

Worth £110.

mark of approval.

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food magazine delivered to your door before it hits the shops. Value? We think



TWO COCOA RUNNERS 12-MONTH TASTING SUBSCRIPTIONS

Four chocolate bars and tasting notes each month for a year. Worth £200.



FIVE GREENALL'S GIN HAMPERS

Pep up your iceand-a-slice tipple with this hamper, worth £75. Wild berry gin, anyone?



DUALIT TOASTER This 1940s-styled

Anniversary Toaster is built to last. Limited edition, worth around £175.





it's priceless...





HAVE YOURSELF AN EXCELLENT CHRISTMAS.

Celebrate with Grana Padano, the true taste of Italy.









What could be more evocative of Christmas than the scent of spiced baking wafting from the kitchen? Mima Sinclair's recipes for festive houses and decorations are versatile, beautiful and fun to make – not to mention very good to eat

PHOTOGRAPHS TARA FISHER STYLING TABITHA HAWKINS





~ 3333337 VERCECCE

66 My love affair with sweet things, inspired by my mum's baking, has grown up with me. It's moulded me, it's comforted me, and that feeling of comfort has happily spread to others. That's the joy of baking. With these recipes you can create perfect treats to serve up to friends at tea, give as gifts or use to create a festive centrepiece. 99 MIMA SINCLAIR

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Gingerbread dough MAKES 1KG. HANDS-ON TIME 30 MIN.

PLUS CHILLING

66 This light dough is sweet and mild, making it very versatile. For a stronger-tasting, darker dough, replace 80g of the light molasses or golden syrup with 80g dark molasses or black treacle. 99



Prep the dough up to 1 day ahead, cover and chill until ready to roll, shape and bake.

- 140g light molasses, golden syrup or honey
- 200g soft light brown sugar
- 200g unsalted butter
- Finely grated zest 1 lemon (unwaxed)
- 4 tsp ground ginger
- 2 tsp ground cinnamon
- 1/2 tsp freshly grated nutmeg
- 1/4 tsp ground cloves
- 1/2 tsp bicarbonate of soda
- 500g plain flour
- 1 tsp salt
- 1 medium free-range egg, lightly beaten

1 Pour the molasses (syrup/honey) into a large saucepan with the sugar, butter, zest and spices, then heat over a low-medium heat, stirring often, until the sugar has dissolved. 2 Increase the heat to bring the mixture to boiling point, then take off the heat and beat in the bicarbonate of soda. The mixture will bubble up at this point as the bicarbonate

reacts - mix briefly until combined, leave to cool for 15 minutes, then pour into a large mixing bowl. 3 Sift the flour and salt, then fold into the spiced sugar mixture in batches, using a wooden spoon or a stand mixer. Beat in the egg using a wooden spoon or a stand mixer until just combined. Don't overwork the mixture or the biscuits will spread too much during baking. 4 The dough will be very sticky to begin with but don't add any extra flour. Scrape out of the bowl onto a clean surface and knead together until just smooth. Wrap in cling film and chill in the fridge for 1 hour. PER 100G 413kcals, 15.8g fat (9.6g saturated), 5.4g protein, 61.3g carbs (27g sugars), 0.7g salt, 2.2q fibre

Caramel 'glue'

HANDS-ON TIME 5 MIN

66 Making caramel isn't for everyone. It can be tricky and during preparation the syrup becomes very hot, so be careful not to burn yourself. Don't have children anvwhere near. An alternative is to use the royal icing (right) to stick together your gingerbread house pieces. "



Using a large frying pan for this recipe makes it easyto dip large pieces of ginger bread into the pan to coat the edges.

- 200g caster sugar
- 60ml cold water

OTHER EQUIPMENT...

- Sugar thermometer (optional)
- 1 Put the sugar and water in a large, low-sided frying pan over a mediumhigh heat. Without stirring, bring to 160°C on a sugar thermometer. If you don't have one, the syrup is ready when the sugar has dissolved and it turns a light golden colour. 2 Swirl the syrup gently in the pan to even out the colour. Take the pan off the heat and leave to cool for a few moments to thicken slightly to the consistency of honey. 3 If the syrup begins to harden in the pan, put it back over a gentle heat until it has returned to the required consistency. PER 100G 308kcals, no fat, no protein, 76.9g carbs (76.9g sugars), no salt, no fibre

Royal icing

MAKES 300G. HANDS-ON TIME 10 MIN

- 66 This recipe will give you 'stiff-peak' icing. You can adjust the recipe to make soft peak and flood icing (see box, p36) 99
- 250g icing sugar
- 1 medium egg white, lightly beaten
- 1/2 tsp lemon juice
- 1 tsp water

1 Sift the icing sugar into a mixing bowl (or food processor). Add the egg white and lemon juice. Whisk with an electric mixer on a low speed (you don't want too much air in the icing) for 2–3 minutes until $\, \rightarrow \,$





you have a smooth, but not wet, stiff peak consistency. It should be thick but spreadable. If it looks dry and crumbly, whisk in a little water. If it looks runny and glossy, mix in a little extra icing sugar. 3 Transfer to a bowl and cover with a damp cloth to prevent it from drying out. The icing will keep for

up to 1 week, stored in an airtight container in the fridge. Use the icing to stick gingerbread pieces together or for decorating. PER 100G 351kcals, no fat, 1.2a

protein, 86.4g carbs (85.5g sugars), no salt, no fibre

Festive hanging biscuits

MAKES 40. HANDS-ON TIME 45 MIN, OVEN TIME 15 MIN. PLUS COOLING

66 Simply decorated gingerbread biscuits add a touch of vum to vour tree or home. Perfect for hanging, or to wrap up beautifully and give as a Christmas gift. 99



The biscuits are best eaten on the day of baking but will keep for up to 48 hours in a tightly sealed container.

HOW TO ICE AND PIPE USING ROYAL ICING

- ♥ If you don't have piping bags, make your own by twisting a tight cone out of baking paper, or use a small plastic food bag and cut off one corner.
- ♥ If you don't have piping nozzles you can just cut off the end of the piping bag. Note that a nozzle will give you better results as it's more precise.
- Only half-fill the piping bag with icing so it doesn't ooze out of the top when you squeeze.
- ♥ To make chocolate icing, use 60g sifted cocoa powder in place of an equal amount of icing sugar.

TO MAKE SOFT PEAK ICING Stir water into royal icing, a drop at a time, until you have icing that holds a soft peak and doesn't spread out on its own. Use for piping lines, borders and decorations.

TO MAKE FLOOD ICING Stir water into royal icing, 1 tsp at a time, until you have a thick but slightly runny icing that smooths out on its own within 15 seconds but isn't so runny that it runs off the edge of your biscuit. Use for filling in larger areas of biscuit.

The hanging holes can close FOOD up as the dough bakes.

Re-pierce them with the straw while the biscuits are still warm from the oven.

- 1 quantity gingerbread dough (see p35)
- 1 quantity royal icing (see p35)
- Red, white and silver sprinkles

YOU'LL ALSO NEED...

Christmas themed cutters; string/ twine/ribbon or lace for hanging: icing bag with a fine nozzle (all from cakecraftshop.co.uk)

- 1 Heat the oven to 180°C/160°C fan/ gas 4. Line 2 large baking sheets with silicone baking liner or baking paper.
- 2 Cut a large sheet of baking paper and roll out the gingerbread on it to 5mm thick. Using Christmas cutters, stamp out biscuit shapes and put them on the lined baking sheets using a palette knife. Leave space for them to spread a little.
- 3 Press one end of a straw into each of the biscuits where you'd like to thread a ribbon to hang, twist the straw and pull away to make a hole
- or use a skewer. 4 Put the baking sheet in the freezer for 5 minutes until the biscuits are hard. Bake in batches for 10-15 minutes depending on size, until golden brown at the edges. Check the holes are still large enough to thread ribbon through (see tip). Leave to cool for 5 minutes on the sheets, then transfer to wire racks to cool completely. **5** Add a little water to the icing, drop by drop, until it reaches soft peak consistency (when you lift out a spoon, a peak will form and bend
- over at the tip). Spoon the icing into a piping bag fitted with a fine nozzle. Decorate the biscuits with dots, lines and swirls, then add your choice of sprinkles. Leave to cool completely for 4 hours before tying with ribbon and hanging.

PER BISCUIT 142kcals, 4.5q fat (2.7q saturated), 1.6g protein, 23.5g carbs (13.8g sugars), 0.2g salt, 0.6g fibre

Gingerbread street

MAKES 3 HOUSES, HANDS-ON TIME 2 HOURS, OVEN TIME UP TO 1 HOUR. PLUS COOLING AND SETTING

66 This makes a stunning Christmas centrepiece when you cut out doors and windows and have fairy lights twinkling around them. 99



The dough will spread a little during baking, so you may need to trim the biscuits

to straighten the edges, allowing them to join together neatly. Use a sharp knife and a ruler, and trim while still warm.

Visit the delicious, website and download various templates for the houses from delicious magazine. co.uk/gingerbread.

- 2 quantities gingerbread dough (see p35)
- 3 quantities royal icing (see p35)
- Liquorice wheel or edible sweet laces
- 1 quantity caramel glue optional (see p35)
- Jelly beans, smarties or other colourful sweets

YOU'LL ALSO NEED ...

- Piping bag and gingerbread house templates (see tips)
- 1 Print or trace the templates onto stiff paper or card and cut out. Heat the oven to 160°C/140°C fan/ gas 3. Cut a large piece of baking paper and roll out the gingerbread on it to 5mm thick.
- 2 Using the templates to guide you, cut out the house pieces and carefully transfer, on the baking paper (to prevent it from becoming misshapen while you move it), onto a baking sheet. 3 Freeze for 5 minutes until hard, then bake in batches for 10-12 minutes, depending on size, until golden brown at the edges (see tips).
- Leave to cool for 5 minutes, then cool completely on wire racks. 4 Add a little water to the royal icing to reach soft peak





BOOK **OFFER**

These recipes are from Gingerbread Wonderland by Mima Sinclair (£8.99; Kyle Booksl. You can buy it at a 20 percent discount from kylebooks.com.

consistency. Spoon one third of the icing into a piping bag fitted with a fine nozzle. To assemble the houses, pipe the icing along the side edges of the wall pieces and stick to the front and back pieces. Pipe icing where the walls join each other on the inside of the house to give more support. Pipe icing onto the top edges of the side panels and front/back pieces where the roof pieces will rest. Stick on the roofs and hold in place for a minute until the icing starts to set. Pipe decorations onto the houses, then position them as though in a street. 5 Unroll the liquorice. Using icing or caramel glue, stick the colourful sweets to the liquorice and leave to set. Once set, stick to the front of the houses to look like festive lights. 6 Add a little extra water to the remaining icing to make flood icing (see p36). Spoon over the roof ridges and allow to drip down the sides. Leave to set for 2 hours or overnight.

Edible star wreath

MAKES 1 WREATH, HANDS-ON TIME 2 HOURS, OVEN TIME 45 MIN, PLUS CHILLING AND SETTING

- 66 Hang the wreath on your door or serve it as a fun dessert. "
- 2 quantities gingerbread dough (see p35)
- 2 quantities royal icing (see p35)
- 1 quantity caramel glue (see p35)
- Blue food colouring paste
- 10g edible silver balls

YOU'LL ALSO NEED...

• Variety of star-shape cutters: about 3cm, 5cm and 7cm; piping bag with a fine nozzle (from cakecraftshop.co.uk)

1 Heat the oven to 160°C/140°C fan/ gas 3. Line 3 large baking sheets with silicone baking sheets or baking paper.

2 Cut a large piece of baking paper and roll out the gingerbread on top of it until 5mm thick. Put a 25cm plate on the dough and cut round it. Use a smaller plate or

bowl to cut out the centre to give a 4cm wide ring of dough.

3 Using different-size cutters, cut out stars from the remaining dough. You'll need about 16-20 biscuits. Freeze the gingerbread shapes for 5 minutes until hard, then bake in batches for 10-15 minutes, depending on size, until golden brown at the edges. (Bake the ring for 15-20 minutes.) Leave to cool for 5 minutes on the baking sheets, then carefully transfer with a palette knife/fish slice to wire racks to cool completely. 4 Add a little water to the royal icing, drop by drop, until it reaches soft peak consistency. Divide between 2 bowls and colour one with the blue colouring paste. Spoon each into

piping bags fitted with fine nozzles. Pipe your choice of decoration onto the plain stars.

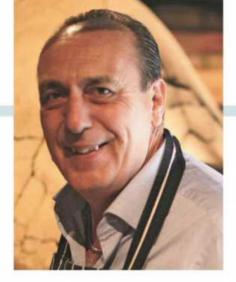
5 Squeeze two thirds of the icing out of the piping bags into separate bowls and add water to make flood icing (see p36) - thick but runny. Spoon onto the biscuits to colour them. Stud a few with silver balls. Leave to set for 2 hours, then use the remaining soft peak icing to pipe more detail onto the stars. 6 Arrange the stars on the ring, trying out several combinations until you find the best one. Once you are happy with the placing, brush the backs of the stars with caramel glue and stick to the circle. Leave to set firm, then hang with a ribbon.



MONTH

Chill-chasing recipes from the inspiring new book by former delicious. food editor Lizzie Kamenetzky





GENNARO CONTALDO'S CHRISTMAS EVELASAGNE

It's rich, it's indulgent, it's full of good things and it's just what you need to feed a crowd the night before Christmas

> PHOTOGRAPH MIKE ENGLISH FOOD STYLING MONIQUE LANE STYLING DAVINA PERKINS

* The big meatball lasagne

SERVES 8. HANDS-ON TIME 50 MIN, OVEN TIME 40 MIN. PLUS STANDING

Traditionally, this rich Neapolitan lasagne is made on special occasions. When I was growing up in Italy, the family would gather at my grandfather's house and we'd eat it for lunch on Christmas Eve. It was made the day before, usually as a joint effort among the women in our household: my mother made the fresh pasta sheets, my Aunt Maria the tomato sauce and my sisters the meatballs. Other ingredients were also often added: mushrooms, grilled vegetables and whatever else was around and in season. This is my simplified version, which I still make today, especially when I'm expecting guests at Christmastime.



Make up to the end of step 3 and keep covered in the fridge for up to 3 days, or in

the freezer for up to 1 month. Cook from frozen, covered in foil, adding 20 minutes to the oven time.



Use firm cooking mozzarella blocks. The fresh balls can make the dish watery.

- 150g parmesan, grated
- 250g ricotta
- 250g cooking mozzarella, roughly chopped (see tip)
- 250g fresh lasagne sheets
- 8 parma ham slices, torn
- 10 salami slices, cut into 1cm strips

FOR THE TOMATO SAUCE

- 120ml extra-virgin olive oil
- 2 onions, finely chopped
- 3 garlic cloves, chopped
- 4 x 400g tins plum tomatoes
- 2 handfuls fresh basil leaves. roughly torn
- · Good pinch caster sugar, if needed

FOR THE MEATBALLS

- 200a British beef mince
- 200g British free-range pork
- 2 garlic cloves, crushed
- 3 tbsp finely chopped fresh flatleaf parsley
- 1 medium free-range egg, beaten
- Olive oil for frying
- Plain flour for dusting

1 For the tomato sauce, heat the olive oil in a large frying pan, then add the onions and garlic and cook gently for about 10 minutes until softened but not coloured. Add the tomatoes, season with salt and pepper and bubble over a high heat, uncovered, for 25-30 minutes until reduced, stirring occasionally. Add the basil, taste the sauce, then add the sugar if it needs it. Cook for 2 minutes, taste and season. Mix the cheeses in a howl and set aside 2 Meanwhile, make the meatballs. Combine all the ingredients, except the oil and flour, in a mixing bowl and season. Shape into about 20 balls the size of walnuts. Heat a good glug of olive oil in a large frying pan over a medium-high heat. Dust the meatballs with flour, then fry (in batches if necessary) until golden all over. Drain on kitchen paper. 3 Heat the oven to 200°C/180°C fan/ gas 6. Spread a layer of the tomato sauce over the base of a 3 litre baking dish. Top with a layer of lasagne sheets, then spoon over more sauce. Sprinkle with a third of the cheese mixture, half the meatballs and half the ham and salami. Top with pasta, more sauce, half the remaining cheese and the rest of the meat. Finish with a layer of pasta sheets. sauce and cheese.

4 Cover with foil and bake for 30 minutes, then uncover and cook for a further 10 minutes until golden. Stand for 5 minutes, then serve.

PER SERVING 606kcals, 39.8g fat (16.2g saturated), 35.5g protein, 25.1g carbs (6.9g sugars), 1.6g salt. 2.9a fibre

WINE EDITOR'S CHOICE A premium valpolicella, smooth and ripe.





NIGEL SLATER'S M()RTREAT

These beautiful balls of sweetness will fill your house with a wonderful scent as they bake. Resistance is futile

PHOTOGRAPHS JONATHAN LOVEKIN

Warm marzipan buns

MAKES 15. HANDS-ON TIME 25 MIN. OVEN TIME 10 MIN. PLUS PROVING

66 Christmas morning: I pull the blinds, timidly, hoping for snowfall. I have coffee, then make dough. The dough, a simple yeast bread base enriched with sugar and egg, sits near the Aga for a good hour while I potter around. The dough is to form a crust for small, round buns, to be eaten warm, filled with a paste of marzipan and clementine zest. I suddenly realise that dusted with icing sugar they look like little snowballs, which is of course what I was secretly hoping for when I pulled the blinds this morning.

Prepare the marzipan filling up to 24 hours in advance, keep covered in the fridge and bring to room temperature before using.



Use a good quality marzipan (or make your own - see delicious

magazine.co.uk/recipes/marzipan for an easy recipe).

Egg-wash the tops of the buns only, otherwise they'll stick to the tin.

- 450g strong bread flour
- 7g easy-bake dried yeast
- 2 tsp golden caster sugar
- 350ml (approx) warm water
- 1 medium free-range egg, beaten, to alaze
- A little flavourless oil to brush

FOR THE FILLING

- 400g marzipan (see tip)
- Finely grated zest 2 clementines
- 100g pistachios, chopped
- 75g flaked almonds, toasted
- 50g dark chocolate

Put the flour into a large bowl, sprinkle in the dried yeast and the sugar, then pour in enough of the water to make a soft but rollable dough. It should be a little sticky. Tip the dough onto a floured board and knead for a good six minutes. or use a food mixer fitted with a dough hook. Leave the dough in the bowl, in a warm place, covered with lightly oiled cling film for an hour until well risen.

While the dough is proving, make the filling. Break the marzipan into small pieces and drop them into a mixing bowl or food processor with the grated zest of the clementines, the chopped pistachios and the flaked almonds. Chop the chocolate to the size of coarse gravel, then add to the marzipan and mix thoroughly. Heat the oven to 220°C/200°C fan/gas 7.

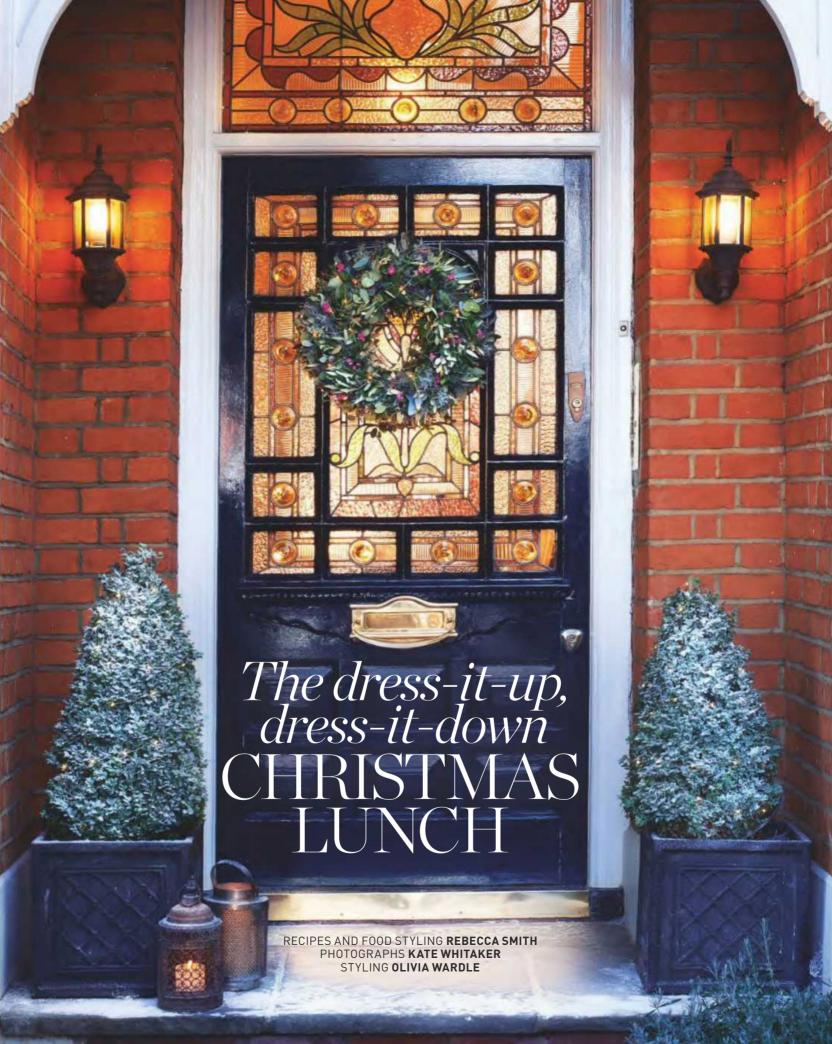
Tear the bread dough into fifteen pieces (about 50g each), then flatten and roll each into a small disc about 8cm in diameter. Brush the edge of one of the pieces of dough with beaten egg, then place a ball (around 40g) of marzipan in the centre. Bring the dough around the ball of marzipan, pressing the edges very tightly to seal. Place the ball of dough in a very lightly oiled muffin tin, then continue with the rest of the dough and marzipan mixture.

Brush each ball of dough with some of the beaten egg, then pierce a tiny hole in the top of each and bake for ten minutes, till golden. Dust liberally with icing sugar, then eat warm, while the buns are still oozing warm almond paste.

PER BUN 331kcals, 14.5g fat (2g saturated), 10.5g protein, 38.4g carbs (15.4g sugars), trace salt, 2.3g fibre d

 ⊼ RECIPE TAKEN FROM A YEAR OF GOOD EATING: THE KITCHEN DIARIES III BY NIGEL SLATER (£30; FOURTH ESTATE) -SEE OUR FANTASTIC OFFER ON P122







most rely on tried-and-trusted favourites, cooking only one or two new things each year, so I decided to create a menu to help with that. These recipes all have something extra to dress them up for Christmas, but we've also included instructions to cook each one simply. You can make the whole lot as a beautifully balanced menu or choose one, two or three jazzed-up dishes and strip the rest back... You're in charge! Whatever you choose, I hope you enjoy the cooking and the eating and I wish you a very merry Christmas. 99 REBECCA SMITH, FOOD EDITOR





Christmas lunch menu for 8

Herbed crab, saffron and chilli mayonnaise with toasted baguette

*

Roast turkey with fennel and paprika

Proper gravy

Baked pork, almond and marsala stuffing with bread sauce topping

Roast potatoes and apples with bacon and herb salt

Balsamic and brown sugar roast carrots and parsnips **3**

Brussels sprouts cooked in foaming butter with crispy chestnuts •

Seasonal greens with hazelnuts and lemon V



Panettone, vin santo berries and zabaglione cream trifle

Turn the page for the recipes



SUSY ATKINS' WINE PICKS

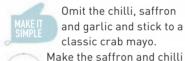
Start with a glass of fizz as an aperitif (see p82 for my choices). A classic white at Christmas for the crab toasts is a fine applescented chablis; a more adventurous

alternative would be lime-scented Australian dry riesling. With the turkev, choose a medium-weight red with fresh red berry fruit, such as a chianti classico or young red rioja crianza.

Vin santo, the 'holy' sweet wine of Italy, golden and nutty, is the perfect sip with the trifle. Serve it lightly chilled -divine indeed.

Herbed crab, saffron and chilli mayonnaise with toasted baguette

SERVES 8. HANDS-ON TIME 20 MIN. OVEN TIME 10 MIN



Omit the chilli, saffron and garlic and stick to a classic crab mayo.



ahead, stirring through the crabmeat just before serving. Make the toasts and store in an airtight container, then warm through in the

mayonnaise up to 3 days

FOOD TEAM'S TIPS

oven just before serving.

Save time by stirring the mayonnaise flavourings into good quality bought mayo,

but be aware the texture may become thinner and a bit runny. If you have leftover mayonnaise, it's delicious in sandwiches spread thickly, with leftover turkey and plenty of salad. Or toss with finely sliced fennel and white/red cabbage and serve as a slaw with cooked white fish or prawns.

If you don't have a decent bakery nearby, buy the rustic part-baked/ bake-at-home baquettes in the freezer section of supermarkets. You'll need to bake them and let them cool before you freeze and slice them (step 1).

FOR THE MAYONNAISE

- 1 red chilli
- 2 large free-range egg yolks
- 1 tbsp white wine vinegar
- 1 tbsp diion mustard
- 290ml sunflower oil
- Pinch saffron strands, soaked in 1/2 tbsp boiling water for 15 minutes ©
- Small garlic clove, crushed
- 100g brown crabmeat
- Juice ½ lemon (optional)

FOR THE CRAB

- 450g white crabmeat
- 3 large handfuls mixed soft fresh herbs such as chives, parsley, basil or coriander, finely chopped
- Lemon wedges to serve

FOR THE TOASTED BAGUETTE

• 1 sourdough or artisan baquette (see tips)

1 Put the bread for the toasted baquette in the freezer while you prepare the mayonnaise. Using metal kitchen tongs, put the chilli directly over the flame of a gas hob, turning occasionally, for 5-8 minutes until completely blackened. (Or char under a hot grill.) Put the charred chilli in a freezer bag, seal and leave to steam for 5 minutes, then rub off the skin and roughly chop the flesh (taste the chilli first and discard the seeds/pith if very hot). Leave to cool. 2 Whizz the egg yolks, vinegar, chilli, mustard and a good pinch of salt in a food processor, or whisk in a large mixing bowl with an electric mixer for 2-3 minutes until well combined. Put the sunflower oil in a jug, then very slowly drizzle it into the egg mixture while whisking (if you're not using a freestanding mixer, get someone to pour while you whisk) until the mixture starts to thicken. If it doesn't thicken after a couple of minutes, stop adding the oil and whisk until the mixture thickens up a little, then continue adding the oil as you whisk. If at any point the mixture looks like it's getting greasy or starting to split, add a small splash of cold water and keep whisking. You may also need to whisk in a splash of

water if it gets too thick before you've added all the oil – stop now and then and have a look at the mixture. Once you've incorporated all the oil, you should have a thick mayonnaise. Briefly whisk in the saffron and its soaking water, the crushed garlic and the brown crabmeat. Taste and season, adding a bit of lemon juice if you like - it should be quite sharp.

3 Once the bread is hard but not frozen, slice as thinly as you can and lay out on 1-2 baking sheets. Heat the oven to 180°C/160°C fan/gas 4. Bake the baquette slices for 8-10 minutes until crisp and lightly golden all over. Cool on wire racks. 4 Mix the white crabmeat with the chopped herbs and season with a little salt and plenty of pepper. Pile into 8 small bowls, put some mayo in other small bowls and divide among 8 dinner plates. Put 4-5 slices of toasted baguette on each plate and serve immediately with lemon wedges for squeezing. PER SERVING 404kcals, 29.9g fat (3.8g saturated), 18.1g protein, 15.1g carbs (1.3g sugars), 1g salt, 1.2g fibre For more ways to use saffron,

Roast turkey with fennel and paprika

see Loose Ends

SERVES 8 WITH TURKEY LEFTOVERS. HANDS-ON TIME 20 MIN, OVEN TIME 21/2 HOURS. PLUS RESTING



FOOD

TIPS

Omit the spice rub and roast the turkey simply with the fresh herbs. lemon and plenty of salt and pepper.

> Make the spice rub up to 1 month in advance and keep cool in an airtight container. Turn to p48 for our turkey know-how. To ensure an

evenly roasted bird, take the turkey out of the fridge 3-4 hours before cooking to let it come up to room temperature.

FOR THE SPICE RUB

- 2 tbsp fennel seeds
- 1/2 tsp ground paprika
- 2 tsp celery salt





FOR THE TURKEY

- 5-6kg free-range, slow-grown game-hung turkey (see tip)
- 1 lemon, halved
- Handful woody herbs (such as bay leaves, thyme, rosemary) to stuff, plus extra (optional) to serve

YOU'LL ALSO NEED...

• A digital probe thermometer

1 For the spice rub, put the fennel seeds in a small pan over a medium heat and toast, shaking occasionally. until fragrant. Grind to a powder in a pestle and mortar or spice grinder with the paprika and celery salt. 2 Rub the bird all over with the spice mix, generously coating the skin. Heat the oven to 180°C/160°C fan/ gas 4. Put the turkey in your largest roasting tin and stuff the halved lemon in the cavity with the herbs. Cook for 2-21/2 hours or until the temperature in the thickest part of the thigh reads 65-70°C (check the butcher's/breeder's

recommendation) when tested with a digital thermometer.

3 Carefully tip the turkey upright a little to pour out the juices from the cavity into the roasting tin, then remove to a board. Once cooked, the turkey can rest for up to $2\frac{1}{2}$ hours, uncovered, without going cold. The internal temperature will rise for a while, so by the time you carve it will be moist and rested.

4 Scrape the inside of the roasting tin with a wooden spoon to remove any tasty caramelised bits, then reserve the juices for gravy (see opposite page). If you're carving the bird at the table, arrange some fresh herbs in the cavity before taking it through. PER SERVING 257kcals, 7.5g fat, (2.1g saturated), 47.4g protein, no carbs (no sugars), 1.6g salt, 0.1g fibre

Baked pork, almond and marsala stuffing with bread sauce topping

SERVES 8 AS A SIDE DISH WITH LEFTOVERS. HANDS-ON TIME 35 MIN, OVEN TIME 30 MIN



Make the stuffing balls only (without the guartered shallots), then

oil and bake in an ovenproof dish for 25 minutes – there's no need to fry them first. You can make them up to 3 days in advance, then chill, or freeze for up to 1 month in a single layer in a sealable container. Bake from frozen for 35 minutes.



Assemble the night before. Cover and chill, then bake as in step 4.



This dish would also make a great main meal with a salad. Double all quantities,

then bake in a large gratin dish.

FOR THE BREAD SAUCE TOPPING

- 400ml whole milk
- 10 cloves
- 3 mace blades 🔾
- 2 bay leaves, plus extra
- 1 onion, roughly chopped
- 50ml double cream
- 250-300g good quality white bread (sourdough or country loaf), crusts removed, sliced or torn into small chunks

FOR THE STUFFING

- 70g unsalted butter, plus extra
- 5 banana shallots, 2 very finely chopped, 3 quartered lengthways
- 4 fresh thyme sprigs, leaves picked
- 250ml marsala or madeira
- 400g British free-range pork sausagemeat
- 75g ground almonds
- Vegetable oil for drizzling

1 Put the milk, cloves, mace, bay leaves, onion and cream in a pan, heat gently until steaming, then set aside to cool and infuse.

2 For the stuffing, melt 50g of the butter in a large frying pan, add the 2 finely chopped shallots and the thyme, season with salt and fry gently for 8-10 minutes until the shallots are softened but not coloured. Remove to a mixing bowl to cool. Add the rest of the butter to the pan with the quartered shallots, season with salt and pepper, then fry over a medium heat for 10-12 minutes until softened and lightly golden. Pour in the marsala/madeira and reduce until syrupy. Remove to a separate bowl. **3** Once the finely chopped shallots have cooled, add the sausagemeat and ground almonds and mix with your hands until well combined. Roll

oil, then fry the stuffing balls until golden all over. Remove to a 1.5 litre gratin dish, then scatter over the sticky quartered shallots. 4 Heat the oven to 200°C/180°C fan/ gas 6. For the topping, dip the bread chunks into the infused milk for about 3 seconds – just long enough to soak through but not fall apart.

into walnut-size balls (about 18) and

set aside. Put the cleaned frying pan

back on a high heat with a drizzle of

Scatter the bread over the meatballs in the dish, along with extra bay leaves. Dot with butter, then bake for 30 minutes or until crisp and golden on top and the meat is cooked through. Serve immediately.

PER SERVING 373kcals, 24.7q fat (10.2g saturated), 11.9g protein, 18.3g carbs (6.7g sugars), 0.8g salt, 1.9a fibre

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For clever ways to use mace blades see Loose Ends



TURKEY KNOW-HOW

- Our turkeys were kindly supplied by Copas. These and KellyBronze are our favourite birds **(see our Christmas** mail-order guide at deliciousmagazine. co.uk/mailorderlist). Both are slow-grown free-range birds that have more fat than intensively reared ones. They're more flavourful, more succulent and cook in less time.
- Because of their superior fat deposits, slow-grown turkeys don't need to be basted or covered with bacon to keep them moist. • A 5-6kg slow-grown
- 2-21/2 hours. Use a digital thermometer and take the bird out when it reads 65-70°C degrees when inserted in the thickest part of the thigh. More intensively reared birds will take longer but should still be taken out at 65-70°C.
- You may think 65-70°C isn't cooked enough, but the turkey's temperature will rise another 5-10°C after it's taken out of the oven.
- Rest cooked turkeys for at least 45 minutes - they'll stay hot for up to 21/2 hours (no need for foil), so you can cook everything else while the bird is resting.

bird should cook in





Balsamic and brown sugar roast carrots and parsnips 0

SERVES 8. HANDS-ON TIME 15 MIN. OVEN TIME 50-60 MIN



Roast the veg in the oil with some seasoning, leaving out the balsamic

vinegar and brown sugar.



The exact cooking time will depend on how thick the carrots and parsnips are cut.

- 1kg carrots, cut lengthways into wedges
- 1kg parsnips, cut lengthways into wedges, woody middles removed
- 3 tbsp olive/sunflower/rapeseed oil
- 3-4 tbsp balsamic vinegar
- 2 tbsp soft light brown sugar

1 Heat the oven to 200°C/180°C fan/ gas 6. Put the carrots and parsnips in a large roasting tin with the oil, toss to coat and season well. Roast for 30 minutes, turning occasionally. **2** Pour over the vinegar, scatter over the brown sugar and toss well. Return to the oven and cook for 20-30 minutes more until the veg is soft, caramelised and crisp in places. Watch out for any thin bits burning - if they do, snap them off and discard. Serve immediately.

PER SERVING 199kcals, 6.1g fat [1g saturated), 3.1g protein, 27g carbs (18.4g sugars), 0.2g salt, 9.9g fibre

Roast potatoes and apples with bacon and herb salt

SERVES 8. HANDS-ON TIME 25 MIN. OVEN TIME 1 HOUR 25 MIN



Leave out the bacon and herb salt and cook the roasties with the apples.

Or leave out the apples, too.



Make the bacon and herb salt, without the parsley or chives, up to 2 days ahead.

Keep somewhere cool and dry. The salt helps to preserve the bacon, so it's fine to keep out of the fridge. The potatoes can be peeled, chopped and kept in lightly salted water for up to 6 hours or unsalted water overnight. Keep them somewhere cool – but not in the fridge or they'll go sticky.



The roast apples caramelise, providing a gorgeous contrast to the potatoes.

Leftover bacon and herb salt is great on almost any savoury food.

- 150g goose or duck fat
- 2kg floury potatoes, cut into chunks
- 2 tbsp plain flour
- 5 eating apples (such as braeburn or cox), cored and cut into fat wedges

FOR THE BACON AND HERB SALT

- 4 British free-range streaky bacon rashers
- 2 sprigs each fresh sage and rosemary, leaves picked
- 4 fresh thyme sprigs, leaves picked
- 1/2 bunch fresh parsley or chives
- 2 tbsp sea salt flakes

1 For the bacon and herb salt, heat the oven to 200°C/180°C fan/gas 6. Line a roasting tray with foil, lay out the bacon rashers and cook for 20-25 minutes, turning once, until completely crisp. Five minutes before the end of cooking, sprinkle over the sage and rosemary leaves. Once everything is crisp, pat dry with kitchen paper and remove to a wire rack to cool.

2 Put the crisp bacon, cooked and fresh herbs and salt into a food processor or mini chopper, and whizz (or pound with a pestle and mortar) to coarse crumbs. Put in an airtight container and set aside. 3 Put the potatoes in a pan of well-salted boiling water and cook at a brisk boil for about 10 minutes until nearly cooked (you don't want them too soft but the longer you dare leave them, the crisper they'll be once roasted). Drain, leave to steam for a minute, then return to the pan. Add the flour and some salt and toss gently, trying not to break them up. Meanwhile, put the goose fat into your largest available roasting tin. Heat in the oven until the fat has melted and is starting to spit. 4 Remove and carefully scatter the potatoes into the tin, tossing in the hot fat to coat. Roast for 50-60 minutes, turning occasionally. Add the apple wedges after 20 minutes. They're ready when the potatoes are crisp and golden and the apples are caramelised and chewy. Scatter a little herb and bacon salt over the top just before serving (see tip). PER SERVING 483kcals, 21.6g fat (6.4g saturated), 8g protein, 60.5g carbs (12.6g sugars), 2.1g salt, 6.8g fibre

Brussels sprouts cooked in foaming butter with crispy chestnuts 0

SERVES 8. HANDS-ON TIME 20 MIN

Leave out the chestnuts and the foaming butter and blanch, refresh and

fry the sprouts in 50g melted butter over a high heat.



Blanch, drain and refresh the sprouts under cold water the day before. Pat

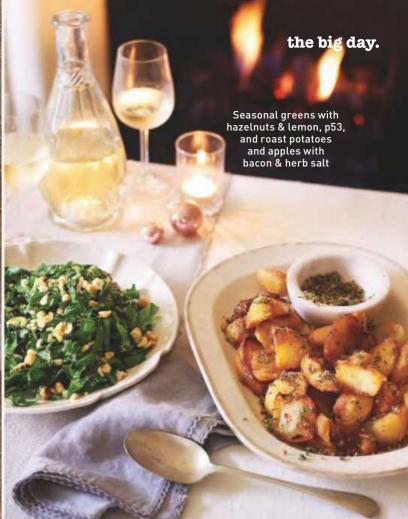
them dry with kitchen paper, then store in the fridge, covered in damp kitchen paper, until needed.

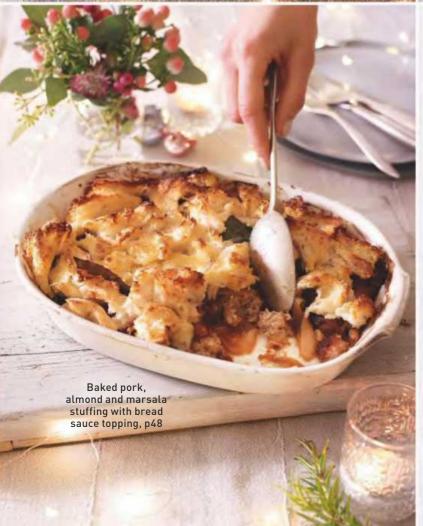


Look for smaller sprouts - they're more sweet and tender than their larger counterparts and will have less of that sulphurous 'sprouty'

aroma that puts some people off. \rightarrow









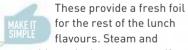


- 1kg brussels sprouts, trimmed and halved lengthways (see tip)
- 100g butter, chopped into chunks
- 2 tsp caster sugar
- 1 tbsp sea salt
- 200g vacuum-packed, cooked, peeled chestnuts, roughly chopped

1 Blanch the sprouts in a pan of boiling water for 2-3 minutes, drain and cool completely under running water. Pat dry (see Make Ahead). 2 Melt half the butter in a large wok or sauté pan, then turn up the heat and shake so the butter foams. Add the sugar and salt and a little more butter, shaking the pan again so it foams. Add the chestnuts and toss in the butter. Keep frying over a high heat until the chestnuts caramelise a little, adding more cold butter every so often, before the foaming butter has a chance to burn. **3** Once the chestnuts are slightly crisp and caramelised, remove to a plate with a slotted spoon. Add the sprouts to the pan and fry, tossing frequently, for 3-4 minutes until piping hot and still a vivid green. Taste and adjust the seasoning, then serve, scattered with the chestnuts. PER SERVING 210kcals, 12.7g fat (7g saturated), 5g protein, 14.9g carbs (6.7g sugars), 2.1g salt, 8.2g fibre

Seasonal greens with hazelnuts and lemon •

SERVES 8. HANDS-ON TIME 10 MIN



serve without the lemon or nuts if you like – they'll still do their job!

- 500g seasonal greens (we used spring greens), sliced into thin strips, thick stalks removed
- 50g blanched hazelnuts, toasted in a medium oven until light brown, roughly chopped
- Grated zest 1 lemon, juice 1/2

1 Put the greens into a pan of boiling water and cook for 1-2 minutes until just tender. Drain and toss in a bowl with the hazelnuts, lemon zest and juice. Season generously and serve immediately – lemon juice will make the greens turn black after a while. **PER SERVING** 69kcals, 4.6g fat [0.4g saturated], 2.9g protein, 2.3g carbs [1.9g sugars], trace salt, 3.3g fibre

Panettone, vin santo berries and zabaglione cream trifle

SERVES 8 WITH LEFTOVERS. HANDS-ON TIME 1 HOUR, SIMMERING TIME 15 MIN, PLUS CHILLING

MAKE IT SIMPLE Rather than making the zabaglione cream, make a syllabub instead. Whip

the caster sugar, double cream, mascarpone and 100ml vin santo to soft peaks, then use to top the trifle.



The trifle will sit in the fridge overnight if you have room, but add a bit less syrup to

the berries if you're doing it this way (their juice will seep out as they sit). Otherwise you can make it in the morning. Top with the crumbled amaretti just before serving.



This makes enough to fill a large centrepiece trifle bowl. Any leftovers make

a heavenly Boxing Day breakfast...

- 1kg mixed frozen berries, defrosted
- 275ml vin santo or marsala
- 100g caster sugar
- 400g panettone, preferably a bit stale, cut into slices

FOR THE ZABAGLIONE CREAM

- 6 large free-range eggs, separated
- 125g caster sugar
- 100ml vin santo or marsala
- 300ml double cream
- 200g mascarpone
- Large handful amaretti biscuits

1 Put the berries in a large heatproof bowl. Warm 200ml of the vin santo/marsala with 100ml water and the 100g sugar in a pan until the sugar has melted, then turn up the heat and bubble to form a thick syrup (about 15 minutes). Pour it over the berries and set aside for 5 minutes.

2 Put the panettone into a 3 litre \rightarrow



This assumes you've done the extra bits for the menu in advance see Make Aheads.

To serve starter at 2.30pm, main course at 3.15

- 7.30am Remove the turkey from the fridge, rub with the spice mix and leave to come to room temperature.
- 10am Heat oven to 180°C/160°C fan/gas 4/. Stuff the turkey with the lemon and herbs and put in its roasting tin.
- 10.30am Put the turkey in the oven.
- •12.30pm Check the turkey temperature if it's not 65-70°C, put it back in for a little while.
- •12.50pm When the turkey is done, rest it somewhere warm and out of the way.
- 1pm Turn the oven to 200°C/180°C fan/gas 6 and take the stuffing out of the fridge. Put the fizz on ice and ask someone to lay the table.
- 1.10pm Make the gravy, then set aside. Heat a large pan of water for the potatoes.
- 1.30pm Parboil the potatoes. Chop the apples, parsnips and carrots. Drain and toss the potatoes in the flour. Put the fat into the oven to heat up.
- 2pm Put the potatoes, apples, carrots and parsnips in to roast.
 Mix the crab with the

herbs, stir the brown crabmeat through the mayonnaise and divide both among bowls. Warm the toasts in the oven for 1-2 minutes.

- 2.30pm Put the stuffing in the oven and the Christmas pud on to steam (if you're having one). Serve starter.
- 2.50pm Get the butter foaming and cook the chestnuts, warm the gravy and add the turkey juices. Check the veg in the oven remove anything cooked and crisp and rest it for a few minutes.
- 3pm Once the roast veg and stuffing are all done, turn the oven right down to keep everything warm put in your plates if you want to warm them. Get a pan of water boiling for the greens. While the bird is being carved, get someone else to top up drinks. Cook the sprouts and the greens.
- •3.15pm Enlist several people some to help plate up, some to ferry things back and forth. Remove your apron, sit down with a glass of wine and relax... Don't forget to take the trifle out of the fridge 15 minutes before serving and to plate up the pud if you're having it.

the big day.

trifle dish. Using a slotted spoon, lift the fruit out of the syrup onto the panettone, spooning over some syrup (see Make Ahead). Chill. 3 For the zabaglione cream, put the egg yolks in a large heatproof bowl with 75g of the caster sugar and the 100ml vin santo. Set the bowl over a pan of gently simmering water (don't let the water touch the bowl) and whisk with an electric mixer for 10-15 minutes until the mixture is very thick and pale, and leaves a ribbon-like trail when you lift the whisk. Keep at it - it needs to be really thick. Remove from the heat, whisk for a few more minutes until it starts to cool, then leave to cool to room temperature.

4 Put the remaining vin santo and sugar, the cream and mascarpone in a mixing bowl and whip to medium peaks. Using a balloon whisk, fold into the egg yolk mixture – it should be thick. If it's too runny, whip 2-3 of the reserved whites to stiff peaks, then fold in.

5 Remove the trifle bowl from the fridge. Crumble a handful of amaretti biscuits over the fruit, then spoon the zabaglione cream on top. Chill to firm up for at least 2-3 hours then, when ready to serve, scatter with a few more crumbled amaretti. **PER SERVING** 643kcals, 37.4g fat [21.2g saturated], 11.3g protein, 53.3g carbs (46.3g sugars), 0.4g salt, 3.9g fibre

Can't live without Christmas pudding?

Trifle is the perfect finale to Christmas lunch but if your big day isn't complete without the traditional pud, you'll find the recipe from our November issue, along with several others, at deliciousmagazine.co.uk. Serve with a boozy cream: mix 400ml double cream, 50ml rum (or brandy, sweet sherry, amaretto or Frangelico) and 30-50g sifted icing sugar (depending on the sweetness of the booze), then whip to pillowy peaks. Chill for up to 24 hours. a Turn to p112 for more magnificent







pudding ideas

SOMERSET CHEDDAR, TOMATO AND COURGETTE TARTLETS.

THESE SCRUMPTIOUS TOMATO AND COURGETTE TARTLETS ARE A JOY TO MAKE AND THE PERFECT ANTIDOTE TO ALL THAT TURKEY!

SERVES: 8

TIME: 50 MINUTES
DIFFICULTY: MEDIUM

INGREDIENTS:

- · 320g pack of ready rolled puff pastry.
- · l egg, beaten.
- · 200g Wyke Farms Extra Mature Cheddar.
- · 1 small courgette, thinly sliced.
- · 20 cherry tomatoes, halved.
- · Few sprigs of thyme, leaves removed.
- Sea salt and freshly ground black pepper.

METHOD:

- · Preheat the oven to 200°C/Gas 8.
- Cut the pastry into 8 rectangles and place on baking sheets lined with non-stick baking parchment.
- Score a rectangle about 1/2cm inside the edge of each piece and decorate by cutting diagonal lines around the edge with a small knife. Brush the edge with the beaten egg.
- Divide most of the cheese between the pastry pieces, saving some for the topping. Arrange the courgette slices and tomato halves over the cheese. Sprinkle over the thyme leaves, salt and pepper and then the rest of the cheese.
- Bake in the oven for 20-25 minutes until the pastry is golden brown around the edges and the cheese is melted and bubbling.

HAVE YOU GOT A GREAT RECIPE USING WYKE FARMS CHEDDAR YOU'D LIKE TO SHARE? FACEBOOK.COM/WYKEFARMS OR EMAIL IT TO US: RECIPES@WYKEFARMS.COM





The meat-free WINNER

Coming up with a veggie dish special enough to grace the festive table is no mean feat, but this recipe from Chris Honor, owner of acclaimed north London deli Chriskitch, fills the role. With with layers of sweet squash, crunchy nuts and creamy béchamel, it tastes as good as it sounds

Pumpkin, paneer and vine leaf pie o

SERVES 6-8. HANDS-ON TIME 55 MIN,
OVEN TIME 1 HOUR 10 MIN. PLUS RESTING

- Around 35 vine leaves in brine, drained and patted dry (available from amazon.co.uk, souschef.co. uk or specialist shops)
- 500g freshly cooked long grain rice (you'll need around 350g uncooked long grain rice)
- 700g pumpkin or squash such as crown prince, peeled and thinly sliced
- 300g butternut squash, peeled and thinly sliced
- · 200g cavolo nero, finely chopped
- 3 sweet potatoes, scrubbed and thinly sliced
- 200g mature cheddar, grated
- 225g paneer cheese, grated
- A few fresh thyme sprigs, leaves picked
- 390g jar pickled walnuts, drained, or 100g walnut pieces, toasted
- Vegetable oil for greasing

FOR THE BÉCHAMEL

- 700ml whole milk
- 3 bay leaves
- 1 tsp salt
- Pinch freshly grated nutmeg
- 50g plain flour
- 50g unsalted butter

1 For the béchamel, warm the milk in a sacepan to just below boiling. Once the milk is steaming, add the bay leaves and salt, a pinch of pepper and the grated nutmeg. Remove from the heat and set aside to infuse for 20 minutes.

2 Put the flour and butter in another saucepan, then cook over a medium heat, stirring constantly to melt the

butter and form a thick paste (roux) – the texture should be sandy. Turn the heat to low, then remove the bay leaves from the milk and discard. Pour the hot milk over the roux, bit by bit, stirring with a whisk, until it thickens to form a sauce.

3 Line the base and sides of a 30-33cm diameter, deep ovenproof baking dish or shallow casserole with baking paper, leaving enough overhang to cover the top (use a large piece of baking paper, wet it slightly, then scrunch it up so it's pliable). Lay vine leaves across the base and sides, again leaving some overhang to fold over the top.

4 On top of the vine leaf base, spread one third of the béchamel in an even layer. Layer a third of each ingredient in this order: cooked rice, pumpkin/squash, butternut squash, cavolo nero, sweet potatoes, both the cheeses, thyme, then the walnuts. Season, top with 5-6 of the remaining vine leaves, then repeat the layers twice more (don't worry if it reaches slightly above the top of the dish). You should have 3 layers of everything in total. Finish by folding the overhanging leaves over the top, then covering any exposed areas with more vine leaves.

5 Lightly oil the overhanging baking paper, then fold it over the top of the pie to enclose, pressing down to compact the layers. Put something ovenproof and of the same size (a cake tin base, for example) on top of the pie. Weigh it down with another heavy casserole dish. Bake for 60-70 minutes until

cooked through.

6 Remove from the oven and leave to stand for 30 minutes. Slice and serve. PER SERVING (FOR 8) 679kcals, 33.8g fat (16.3g saturated), 25.2g protein, 65.2g carbs [12g sugars],

1.5g salt, 6.8g fibre

WINE EDITOR'S CHOICE A soft, ripe, rounded white. Meursault from Burgundy or inexpensive orangetinged fiano from warm Sicily.

¬ RECIPE ADAPTED FROM CHRISKITCH:
BIG FLAVOURS FROM A SMALL KITCHEN
BY CHRIS HONOR AND LAURA WASHBURN
HUTTON (€25; MITCHELL BEAZLEY)

→ RECIPE ADAPTED FROM CHRISKITCH

→ RECIPE ADAPTED

→ RECIPE ADAPTE

NEXT MONTH Vegetarian soups that will give you back your oomph – and keep you warm



The alternative CHESE COURSE

If you fancy something different from the usual after-dinner stilton, crackers and pickle, Lizzie Kamenetzky has just the thing – and it tastes very good indeed



Parmesan and ricotta cheesecake

SERVES 8-10. HANDS-ON TIME 20 MIN, OVEN TIME 50 MIN, PLUS CHILLING

- 66 I don't understand cheesecake as a dessert. Not that I dislike it – it just doesn't fill me with joy. But savoury cheesecake? That's something I can really get behind. This dish would make an exciting and different end to a meal.
- 100g unsalted butter, melted, plus extra to grease
- 125g oatcakes 🖸
- 75g digestive biscuits
- 25g shelled walnuts
- 300g full-fat cream cheese
- 300g ricotta
- 150g parmesan (or vegetarian alternative), grated
- 4 medium free-range eggs
- Small bunch fresh chives, snipped

1 Grease a 20cm diameter loose-

bottomed or springform cake tin. Whizz the oatcakes, biscuits and walnuts into fine crumbs in a food processor (or crush finely in a large freezer bag with a rolling pin). Put in a bowl then add the melted butter and mix until it looks like wet sand. Press into the base of the tin, working it to the edges and a little up the sides. Chill for at least 30 minutes. 2 Heat the oven to 150°C/130°C fan/ gas 2. In a large bowl, beat the cream cheese, ricotta and parmesan (or alternative) until smooth using an electric mixer. Beat in the eggs and chives, then season with plenty of freshly ground black pepper. 3 Pour the cheese mixture onto the chilled biscuit base, then bake for 50-60 minutes until it's set, with a slight wobble in the centre. Cool fully in the tin, then remove to serve. PER SERVING (FOR 10) 391kcals, 30.4g fat (17.1g saturated), 15.2g protein, 13.5g carbs (2.8g sugars), 0.7g salt, 1.3g fibre WINE EDITOR'S CHOICE Touraine sauvignon blanc or Italian gavi. Dry cider or a mild ale would be good too. For interesting ways to use up oatcakes, turn to Loose Ends 🖪





At Castle MacLellan our chefs use only the finest of Scottish ingredients to carefully create distinctive pâtés that are rich in flavour and are the perfect choice for entertaining with family and friends this festive season.



Five delicious pâtés to savour .. and now two more to enjoy! Castle MacLellan pâté is the perfect ingredient for your Christmas Canapés simply . . .

Oven bake small potatoes.

Split each one open and pipe your chosen Castle MacLellan pâté inside.

Garnish with fresh herbs or a slice of pepper.

See more recipes at www.castlemaclellan.co.uk









Debbie Major's Best of British

COOKING WITH OUR FINEST PRODUCE

Scotch whisky

The southern Highlands are the destination for Debbie this month as she travels to Scotland's smallest traditional distillery to discover the secrets of whisky production. Then it's back to her Hampshire kitchen to cook up festive recipes worthy of a dram – or three

RECIPES AND FOOD STYLING DEBBIE MAJOR PHOTOGRAPHS ANDREW MONTGOMERY STYLING POLLY WEBB-WILSON













Whisky-cured sea trout on cream cheese and pumpernickel with apple salad

SERVES 10-12 AS A STARTER. HANDS-ON TIME 25 MIN, PLUS 48 HOURS WEIGHTING AND CURING

66 This is a wonderful do-ahead dish. Make it with best quality salmon fillets if you prefer. 99



Make this up to 5 days in advance and leave in the fridge, weighted down.

- 2 x 750g skin-on sea trout fillets, pin bones removed
- 4 tbsp whisky

- 100g good quality sea salt flakes (I like Cornish Sea Salt)
- 75g golden granulated sugar
- 2 tbsp black peppercorns, coarsely crushed
- 1 large bunch fresh dill or fennel herb (80–100g), thick stalks discarded, the rest chopped

FOR THE APPLE SALAD

- 1 granny smith apple, cored and cut into small pieces (squeeze over lemon juice if making ahead, to stop it browning)
- 1/4 cucumber, cut into small dice
- 1 small red onion, chopped
- 2 tsp small capers
- 2 tbsp cider or white wine vinegar

- 2 tsp caster sugar
- 2 tsp chopped fresh dill

TO SERVE

- 10-12 pumpernickel slices
- 150g cream cheese

1 Lay the sea trout fillets, flesh-side up, in a large baking tray and brush liberally every now and then with 2 tbsp whisky, waiting until it has been absorbed by the fish before adding a bit more. This may take about 20 minutes. Set aside.

2 Mix the salt, sugar, pepper and dill together in a medium bowl. Put one of the sea trout fillets, skin-side down, on top of a large sheet of cling film and press half the dill mixture →

in an even layer onto the surface of the fish. Lav the other fillet alongside. but in the opposite direction, flesh-side up, and cover with the other half of the mixture. Press the mixture onto the fillets and drizzle each one with 1 tbsp whisky. Quickly flip the second fillet onto the first one so they're top to tail (with the thick part of a fillet at each end, sitting evenly together) with the skin on the outside.

3 Wrap the cling film around the

fish as tightly as you can, then wrap

it with another 2-3 layers to make a watertight parcel. Put it back onto the baking tray, rest a wooden board or another tray on top and weigh it down with a few unopened tins or anything heavy, making sure the weight is evenly distributed. Leave in the fridge for 48 hours, turning the fish parcel every 12 hours or so. 4 To serve, unwrap the fish, separate the fillets and scrape off and discard the excess herby mixture. Starting from the tail end of the fillet and using a very sharp, thin-bladed knife, thinly slice the fish at an acute angle and as close to the skin as you can, as though for smoked salmon. **5** Arrange the slices of cured sea trout on a serving platter or attractive wooden board. Spread the slices of pumpernickel bread thinly with cream cheese, then cut into little rectangles. Put the ingredients for the apple salad into a small serving bowl and mix well. To serve, ruffle a little of the cured sea trout onto a piece of pumpernickel, spoon on a little of the apple salad and devour. PER SERVING (FOR 12) 262kcals, 8.3g fat (2.1g saturated), 27.8g

protein, 15g carbs (4.4g sugars), 1.8g salt, 2.4g fibre

WINE EDITOR'S CHOICE (or see p60 for Andrew's whisky match). The sugar in the cure rules out dry wines, but a medium-sweet honey and apple vouvray demi-sec is lovely here.

FIND MORE IDEAS ON THE delicious. WEBSITE You can find an extensive collection of Debbie's recipes online - visit deliciousmagazine.co.uk/countrycook

Braised pheasant with whisky sauce and pearl barley pilaf

SERVES 4. HANDS-ON TIME 1 HOUR. OVEN TIME 11/2 HOURS. PLUS SOAKING

66 You don't want a peated whisky for this dish - choose one that's soft and rounded. Go easy on the salt when cooking the pheasant, as you reduce the cooking juices to make a sauce. You can adjust the seasoning at the end. 99



The pilaf will keep in the fridge for up to 48 hours. Reheat on the hob with

a splash of stock to serve.

- 2 prepared plump pheasants [800-900a]
- 2 tbsp sunflower oil
- 125g smoked British free-range back bacon, cut into thin strips
- 150g finely chopped shallots
- 25g unsalted butter
- 1 large fresh thyme sprig, leaves picked
- 4 fresh bay leaves
- 5 tbsp whisky
- 150ml fresh chicken stock
- 2 tbsp double cream (optional)
- 11/2 tbsp crab apple, cranberry or redcurrant jelly
- 1 tsp cornflour

FOR THE PEARL BARLEY PILAF

- 20g dried mixed wild mushrooms
- 10g dried porcini mushrooms
- 40g dried cranberries
- 50g butter
- 75g finely chopped shallots
- 200g pearl barley
- 300ml fresh chicken stock
- 150g mixed wild or chestnut mushrooms, cleaned and sliced
- 100g celery sticks, stems finely diced, leaves chopped
- 2 tbsp chopped fresh curly parsley

1 Heat the oven to 170°C/150°C fan/ gas 31/2. Put all the dried mushrooms in a small bowl, then pour over 100ml boiling water. Put the cranberries in another bowl and do the same. Put a ramekin on top

of each to keep the mushrooms and cranberries submerged, then soak for 1 hour. Drain, reserving the soaking liquid from the mushrooms, then roughly chop the mushrooms. Cover with cling film.

2 Check the birds for shot (small pellets), removing any you find, then pull off any stray feathers. Season inside and out with salt and pepper. Heat the oil in a cast iron casserole in which the birds will fit snugly side by side. One by one, brown the birds all over, then put onto a plate. Fry the bacon in the casserole until lightly golden. Add the shallots and butter, then fry for another 5 minutes or so until lightly browned. Stir in the thyme and bay leaves.

3 Return the pheasants to the casserole, pour over 4 tbsp of the whisky and bring to the boil. Carefully set alight with a safety match/taper and shake the casserole on the hob until the flames have died down. Pour over the stock, bring back to the boil, then cover with a tight-fitting lid and put in the oven. Cook for 50 minutes, then check to see if the birds are done: pierce the thickest part of the leg with the tip of a knife to see if the juices run clear (or use a digital thermometer - it should read 65°C as the final temperature will rise to 70-75°C). You may need to cook the pheasants for 5-10 minutes longer. Remove and rest, covered, for 20 minutes. 4 Meanwhile, cook the pearl barley pilaf. Melt half the butter in a small flameproof casserole, add the shallots, cover and cook gently for 10 minutes. Stir in the soaked mushrooms and fry for 2-3 minutes without the lid. Stir in the pearl barley, mushroom soaking liquid, chicken stock and salt to taste. Bring to the boil, stir well, cover with a lid, then transfer to the oven. Cook for 25-30 minutes alongside the pheasant. Remove from the oven when cooked and turn off the heat.

5 Melt the remaining butter in

mushrooms and stir-fry for 3-4

a frying pan, add the chopped fresh

minutes. Season, then stir into the

pilaf with the celery, celery leaves, \rightarrow

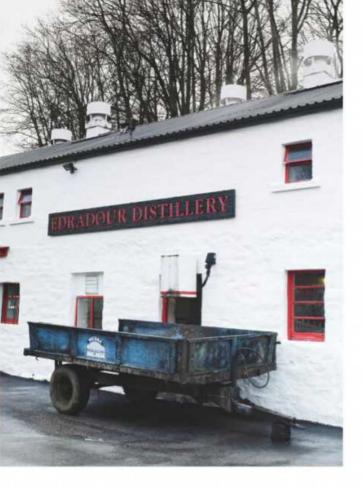












A RARE SPIRIT Edradour is the last existing farm distillery making handmade single malt whisky

parsley and cranberries. Cover and keep warm in the oven.

6 Lift the pheasants onto a board and cut off their legs (start pulling them away from the body, then cut through the joint). Slice off each breast whole, then halve, slicing diagonally. Put all the meat onto a serving plate, cover and keep warm in the oven.

7 Strain the pheasant cooking juices, skim off and discard the excess fat, then return the juices to the casserole. Discard the bay leaves from the bits and pieces left in the sieve, then stir the bits into the pilaf. Add the remaining whisky, the cream (if using) and crab apple jelly to the strained cooking juices and boil rapidly until reduced and well flavoured. Mix the cornflour with 1-2 tsp water, stir into the sauce and simmer for 1-2 minutes until lightly thickened. Taste and season, pour the sauce over the meat, then serve with the pilaf.

PER SERVING 973kcals, 53g fat (22.3g saturated), 64.1g protein, 47.6g carbs (6.2g sugars), 1.6g salt, 3.7g fibre

WINE EDITOR'S CHOICE White burgundy, premium New World chardonnay or a Rhône white.

Whisky, walnut and brown butter tart with atholl brose ice cream

SERVES 10-12, HANDS-ON TIME 1 HOUR 15 MIN. OVEN TIME 50 MIN. PLUS 24 HOURS CHILLING AND AT LEAST 24 HOURS FREEZING

66 This ice cream sets softly because of the alcohol in it, so make sure you give it plenty of time to freeze before serving. 99



Atholl brose is a traditional Scottish drink made with cream, whisky, honey and oatmeal milk.



Prepare the ice cream up to 1 month in advance. Make the tart up to 48 hours

ahead, then cover and keep chilled. Prepare the pastry to the end of step 4, wrap in cling film and chill in the fridge for up to 1 week or freeze for up to 1 month.



To freeze the leftover egg whites: as you separate each egg, put each white in an

ice-cube tray, freeze, then remove each cube and store in the freezer in a bag. Defrosted they'll whip up perfectly for meringues or mousses.

FOR THE SHORTBREAD PASTRY CASE

- 175g plain flour, plus extra to dust
- 50g icing sugar
- 90g chilled butter, cubed
- 1 medium free-range egg yolk
- 1 tbsp cold water

FOR THE FILLING

- 300g walnut halves
- 120g butter
- 150g golden syrup
- 100ml double cream
- 2 tbsp whisky
- 5 medium free-range egg yolks
- 150g light muscovado sugar
- 1 tsp vanilla bean paste or extract
- 1 tsp freshly grated nutmeg

FOR THE ATHOLL BROSE ICE CREAM

- 150ml whisky
- 500ml double cream
- 100ml full cream milk
- 7 large free-range egg yolks (see tip)
- 125g heather honey

1 Two or three days beforehand. start the ice cream. Pour 120ml of the whisky into a small non-stick pan, heat briefly, remove the pan from the heat, then carefully light with a kitchen match/taper (to burn off a little of the alcohol). Cover the pan with a lid after a few seconds to put out the flames. Add the cream and milk to the pan and bring to the boil. Meanwhile, beat the egg yolks and honey in a heatproof mixing bowl with an electric mixer until thick, pale and mousse-like. 2 Pour the hot milk and cream onto the yolks and stir together, then return the mixture to the pan over a gentle heat. Cook, stirring all the time, until the mixture is thick enough to coat the back of a wooden spoon. Stir in the remaining whisky, then cool, cover and chill overnight.

3 The next day, churn the mixture in an ice cream maker. (If you don't have one, pour into a freezerproof container, then cover and freeze until firm. Transfer to a food processor and blend until smooth, then return to the container and refreeze. Repeat the blending and freezing twice more, to break down the ice crystals in the mixture.)

Freeze for 24 hours.

4 For the pastry, sift the flour, icing sugar and a pinch of salt into a food processor, add the chilled butter and whizz until the mixture looks like fine breadcrumbs (you could do this by hand, rubbing the butter into the flour with your fingers). Beat the egg yolk briefly with the water. Tip onto the flour mixture and pulse (or mix by hand with a spatula) for a few seconds until the mixture sticks together in lumps. Turn out onto a lightly floured surface and knead briefly until smooth. (If soft, wrap in cling film and chill for 1 hour.) **5** Roll out the pastry thinly and use to line a 23cm x 4cm deep loose-

bottomed flan tin. Prick the base here and there with a fork, then chill for 20 minutes.

6 Heat the oven to 190°C/fan170°C/ gas 5. Line the pastry case with a sheet of crumpled baking paper and a thin layer of baking beans \rightarrow



WITH SPECIAL THANKS TO...

 Martin and Andrea Anderson from the beautiful Craigatin House & Courtvard (craigatinhouse. co.uk), which was the 2014/2015 winner of the Visit Scotland Thistle Award for Most Hospitable Guesthouse. Doubles from £88 B&B. • FlvBe (flybe.com)

and bake for 15 minutes or until the edges are a light biscuit colour. Carefully remove the paper and baking beans, protect the edges of the case by covering with strips of foil, then return it to the oven for 5-7 minutes until the base of the pastry case is dry and biscuit coloured too. Remove from the oven, discard the foil strips and set aside.

7 For the filling, spread the walnuts in a single layer on a baking sheet and lightly toast in the oven for 7 minutes. Leave the nuts to cool, then arrange over the base of the pastry case in an even layer. Put the butter in a small pan and leave it over a low heat, swirling the pan every now and then, until lightly browned and smelling nutty. Stir in the golden syrup, double cream and whisky. 8 Lightly beat the egg yolks together in a mixing bowl until smooth, thick and slightly paler, then stir in the whisky cream mixture, muscovado sugar, vanilla extract, nutmeg and a pinch of salt. Pour the mixture evenly over the walnuts, then bake for 30 minutes or so until the surface of the filling is nicely caramelised. Remove the tart and leave to cool for around 30 minutes. Serve warm or cold, cut into wedges, with scoops of the atholl brose ice cream.

PER SERVING (TART; FOR 10)

650kcals, 46.8g fat (17.5g saturated), 9.1g protein, 45.5g carbs (31.8g sugars), 0.5q salt, 2.1q fibre PER SERVING (ICE CREAM; FOR 10) 368kcals, 31.2g fat (18g saturated), 3.2g protein, 10.3g carbs (10.3g sugars), 0.1g salt, no fibre

Whisky and honevcomb parfaits with brandy snaps

SERVES 8. HANDS-ON TIME 50 MIN, OVEN TIME 7 MIN, PLUS 24 HOURS FREEZING

66 A parfait is a soft, light ice cream that can be served straight from the freezer. These little desserts are just the thing to make for the Christmas period as they can be made well in advance, then whipped out of cold storage when required. 99

MAKE AHEAD

Prepare the parfaits up to 1 month ahead. Make sure they are well wrapped in

cling film to prevent freezer burn.

We used Waitrose Cooks' TEAM'S Homebaking honeycomb nibbles (from Waitrose and

Ocado). If you can't get them, use a Crunchie and slice off the chocolate, or use finely chopped cinder toffee.

See food team's tip, p66, for how to freeze egg whites.

FOR THE PAREAITS

- Flavourless oil to grease (optional)
- 50g honeycomb (see tips)
- 175g caster sugar
- 1/4 tsp salt
- 8 large free-range egg yolks
- 600ml double cream
- 4 tbsp whisky

FOR THE BRANDY SNAPS

- 75g butter
- 75g caster sugar
- 75g golden syrup
- 75g plain flour
- ¾ tsp finely grated orange zest
- 11/2 tsp orange juice
- Icing sugar and frozen raspberries, defrosted, to serve

YOU'LL ALSO NEED...

• Ice cubes and a large bowl for an ice bath; a sugar or digital probe thermometer; 8 x metal cooking rings or 225ml soufflé dishes, 7cm diameter x 6cm deep

1 If using metal rings, seal the bottom of each with cling film, then put cling film-end down in a baking tray and line with strips of baking paper. If using soufflé dishes, grease lightly with oil, then line with cling film and put in the tray. 2 If your honeycomb isn't in pieces, put it in a plastic bag and carefully break it up with a rolling pin. 3 For the parfaits, dissolve the sugar and salt in 100ml water in a small pan over a low heat. Increase the heat and, using a thermometer, boil the syrup until it reaches 110°C. Meanwhile, put the egg yolks into a mixing bowl and whisk briskly for 5 minutes or until thick and pale.

It's easier to use a stand mixer but an electric hand mixer will also do. 4 Prepare the ice bath: put cold water and plenty of ice cubes in a bowl big enough to hold the bowl of egg yolks. When the sugar syrup has reached 110°C, remove it from the heat and immediately pour it in a thin stream into the yolks, whisking all the time - don't pour it onto the beaters; pour it between them and the sides of the bowl. Whisk on high for 3 minutes or until cooler and increased in volume. 5 Put the base of the bowl into the iced water and gently turn the mixture over with a spatula for a minute or two, taking care not to knock out any volume, until cool. Set aside. Put the cream and whisky into another bowl and whip to soft peaks. Gently fold into the egg yolk mixture using a large, flat metal spoon, then fold in most of the honeycomb pieces. **6** Spoon the mixture into the moulds, cover with cling film and freeze for at least 24 hours or until needed. 7 For the brandy snaps, heat the oven to 180°C/160°C fan/gas 4. Line 3 large baking sheets with baking paper. Gently warm the butter, sugar and syrup in a small pan until the sugar has dissolved and the mixture is smooth. Remove from the heat. Mix in the flour, orange zest and juice. 8 Put teaspoonfuls of the mixture, 6 on each baking sheet, at least 10cm apart. Bake one sheet at a time for 10-15 minutes until the brandy snaps are deep golden. Remove and leave for 1 minute to cool slightly, then lift them off, one at a time, with a palette knife and roll around the handle of a wooden spoon. Slide off and leave to cool and harden. If they

briefly. Store in an airtight tin. **9** To serve, remove the parfaits from the freezer and turn them out onto plates. Decorate with a few berries, a sprinkling of the remaining honeycomb and a dusting of icing sugar. Serve with the brandy snaps. PER SERVING 738kcals, 54.9g fat

harden before you've had time to

shape them, return them to the oven

(32.3g saturated), 5.4g protein, 51g carbs (43.4g sugars), 0.5g salt, 0.5g fibre **@**

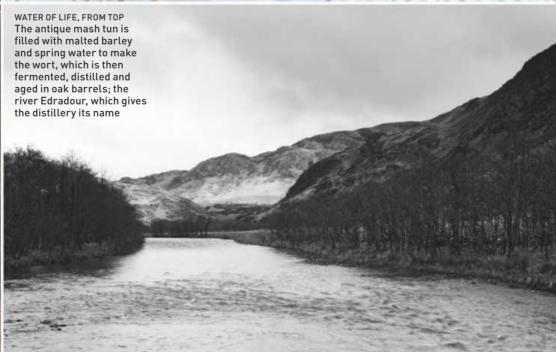
NEXT **MONTH** Look out for Debbie's new series celebrating Britain's heritage ingredients. First up: mustard











THE FESTIVE HAM

Warning: may cause addiction

This spicy ham spectacular is a taste bud invigorator of the best kind, and it's served with a crisp-sharp slaw that contrasts beautifully with the sticky, salty-savoury meat. This might just ruin you for other ham recipes from now on...

Sticky chilli jam glazed ham with crunchy slaw

SERVES 10-12 WITH LEFTOVERS, HANDS-ON TIME 20 MIN. SIMMERING TIME 3 HOURS. OVEN TIME 40 MIN



A gammon is an uncooked, cured cut of pork from the back leg. If it's unsmoked,

it's called green gammon. Once it's cooked, it becomes ham. Ask your butcher for the lower leg of the gammon if you want the traditional Christmas shape, but any cut will be fine for this recipe.



You can prepare the glazed ham to the end of step 2 up to 1 week in advance. Keep

it covered in the fridge. Warm in the oven to serve or eat cold.

Or, after boiling the ham, drain and cool, then cover and keep chilled for up to 48 hours before roasting.



Many gammons don't need to be soaked before cooking, so ask your butcher what he

or she advises when you buy it. It's less hassle to get one that doesn't need to be soaked, but if you do have to soak it, put the gammon in a large container and cover with cold water. Soak for 24 hours, changing the water if the butcher recommends it. Drain the soaking water, then boil the gammon as in the recipe.

If there are any leftovers, cut the meat from the bone, then chop it up and freeze in smaller portion sizes to use in pie fillings.

- 3.2 kg British free-range bone-in half green gammon, soaked if needed (see tip)
- 1.5 litres chicken stock
- 1.5 litres golden ale (we used Fuller's Organic Honey Dew Beer)
- 3 bay leaves
- 3 tbsp pink peppercorns

FOR THE GLAZE

- 500g chilli jam (reserve 2 tbsp for the crunchy slaw - we used Tracklements)
- Grated zest 1 lemon
- 1 tsp grated ginger

FOR THE CRUNCHY SLAW

- 1/2 red cabbage, shredded
- 1/2 white cabbage, shredded
- 2 granny smith apples, very thinly sliced - squeeze over some lemon juice to prevent browning
- Large bunch each fresh coriander and parsley, leaves picked and roughly chopped
- 200g full-fat greek yogurt
- 80ml double cream
- Juice 1 lemon
- Juice 1 orange
- 2 tbsp wholegrain mustard
- 2 tbsp chilli jam (see For The Glaze)

YOU'LL ALSO NEED...

- · Meat thermometer or digital probe thermometer
- 1 Put the gammon in a pan big enough for it to be covered in liquid. Pour over the stock and ale, then add

the bay leaves and peppercorns (you may need to add water to completely submerge the gammon). Bring to a gentle simmer, then cook for 3 hours until a meat thermometer pushed into the thickest part of the joint reads 65°C. Drain the ham and leave to come to room temperature. (If the stock is very salty, discard it; if not, reserve some for adding savoury comph to gravies/sauces.) 2 To glaze, heat the oven to 220°C/ 200°C/gas 7. In a small bowl, mix the chilli jam, lemon zest and ginger, then spread evenly over the ham. Put in a large roasting tray and cook for 40 minutes, basting occasionally, until the glaze has crisped and caramelised. Turn the ham now and then if it's burning in patches. 3 For the crunchy slaw, mix the cabbages, apples and herbs in a serving bowl. In a medium jug, mix the yogurt, cream, lemon and orange juices with the mustard and the 2 tbsp chilli jam. Season with salt and pepper, then pour over the cabbage and mix well. Serve with the ham.

CHILLI JAM HAM (PER 100G)

206kcals, 10.7g fat (3.6g saturated), 20.4g protein, 7g carbs (6.6g sugars), 2.9g salt, 0.1g fibre

LOTTIE COVELL. PHOTOGRAPH: MIKE ENGLISH. FOOD STYLING:

CRUNCHY SLAW PER SERVING

103kcals, 5.9g fat (3.4g saturated), 2.5g protein, 8.7g carbs (8.4g sugars), 0.2g salt, 2.8g fibre

WINE EDITOR'S CHOICE Premium German riesling kabinett or medium Loire Valley chenin blanc. d

NEXT MONTH

Not only is it a cracking Sunday roast, it's probably the most affordable joint (very little) money can buy





A PIE FOR WINTER

In the mood for slow-cooked goodness? This hearty creation from Jimmy Garcia, London's 'king of the pop-up restaurant', will leave your cockles duly warmed

Beef cheek and ale pie with chocolate

SERVES 4. HANDS-ON TIME 55 MIN. OVEN TIME 4 HOURS

66 I'm no Willy Wonka, but I find beef cheek with a touch of chocolate to be a delight. Many a chilli con carne recipe contains chocolate too, for the depth and complexity it adds. 99



Beef cheek is a great cut that you can get from good butchers, although you may

have to ask in advance. If it's not available use beef shin



Make the beef stew up to 3 days in advance, then heat to boiling in a saucepan

before continuing with step 6. Freeze the stew for up to 3 months in a sealed plastic container.

- 1 tbsp vegetable oil
- 2 British beef cheeks (about 450g each), sinew removed, cut into 2cm chunks
- 1 onion, sliced
- 1 celery stick, sliced
- · 2 garlic cloves, finely chopped
- 2 carrots, chopped
- 250ml ale (medium/golden)
- 2 fresh thyme sprigs
- 1 fresh rosemary sprig
- 1 fresh bay leaf
- 500ml fresh beef stock
- 10g dark chocolate
- 15cm x 25cm rectangle puff pastry (about 150g)
- 1 medium free-range egg, beaten

YOU WILL ALSO NEED...

• 1 litre pie dish

1 Heat the oven to 160°C/140°C fan/ gas 3. Heat the oil in a large, lidded flameproof casserole, season with salt and pepper and sear the beef all

over on a high heat until browned (around 3 minutes). Put on a plate using a slotted spoon.

2 Lower the heat and add the onion, celery and garlic, adding a little more oil if necessary. Gently cook for 8-10 minutes until softened. Remove from the pan and add to the plate with the meat. Finally, add the carrots and cook for 6 minutes, stirring often, then remove to the plate with the meat and other veg. 3 With the pan still over the heat, add the ale to deglaze the pan, scraping the bottom of the pan with a wooden spoon while it bubbles away.

4 Return the meat, its resting juices and all the veg to the casserole. Add the thyme, rosemary, bay leaf, 200ml cold water and the stock, then season to taste with salt and

pepper. Cover with the lid and cook in the oven for around 31/2 hours or until the beef is falling-apart tender. Remove the herbs and discard.

Increase

the oven temperature to 200°C/

180°C fan/ gas 6.

5 Strain the cooking liquid into a small pan. Skim off the fat with

a tablespoon (discard) and bring the liquid to the boil. Simmer until reduced by half, then stir in the chocolate and season to taste. Add the reduced liquid back to the meat, season well, then

6 Cut the puff pastry to fit the top of the casserole dish and lay it over the top. Cut a couple of 2cm slits in the middle of the pastry, brush the top with the beaten egg and bake for 30 minutes or until the puff pastry rises and is golden brown. Serve with mash and greens, if you like. PER SERVING 586kcals, 28.1g fat (11.3g saturated), 56.5g protein, 21.6g carbs (8.7g sugars), 1.6g salt, 4g fibre WINE EDITOR'S CHOICE A red wine with a peppery, rounded style. Chilean syrah or a Rhône Valley gigondas or cornas would be ideal.

→ RECIPE ADAPTED FROM SOCIAL EATS BY JIMMY GARCIA (£19.99; KYLE BOOKS)



JIMMY The energetic young caterer is all about the moveable feast. His current pop-up is the

alpine-themed

The Lodge in

London SW9

transfer to a 1 litre pie dish. deliciousmagazine.co.uk 73

THE IN-BETWEENERS

Lunch on the big day hogs all the Christmas limelight, yet there are so many other days (and occasions) where you need to churn out great food and drink at this time of year. From share-over-a-game snacks to a comforting plateful to snuggle up with on the sofa alone, here are the winners



THE HIT-THE-SPOT DINNER FOR ONE

Movie, sofa, duvet, you and this guaranteed-to-please, ready-in-15-minutes snack. Perfect.

Rarebit with fried egg

SERVES 1. HANDS-ON TIME 15 MIN



This recipe will make more onion than you need. Keep in the pickling liquid for 3-4

days and add to salads or sprinkle over spicy food.

It's an easy recipe to double up on if there are two of you on the sofa.

- 80ml cider vinegar
- 2 tsp caster sugar
- 1 small red onion, thinly sliced
- 50g extra-mature cheddar, grated
- 20ml dark ale or stout
- 1/4 tsp mustard powder
- Pinch paprika
- 1 tsp Worcestershire sauce
- 1 slice good quality bread
- Splash flavourless oil for frying
- 1 large free-range egg
- Small handful watercress
- 1/2 tbsp extra-virgin olive oil

1 Put the vinegar, sugar and a large pinch of salt in a bowl with the onion, toss to combine and set aside. Heat the grill to medium high. 2 Mix the cheese, ale/stout, mustard powder, paprika and Worcestershire sauce together in a bowl and season to taste. Grill/toast the bread on both sides until lightly browned. 3 Spread the cheese mixture evenly onto one side of the toast. Place on a foil-lined baking sheet and grill until golden and bubbling. 4 Meanwhile, heat a splash of oil in a small frying pan over a high heat and, when hot, crack in the egg and fry to your liking. 5 Drain a few of the onions (see tips), then toss with the watercress and olive oil along with some seasoning. Put the rarebit on a plate with the salad and top with the fried egg. PER SERVING 610kcals, 34.4g fat (13.9g saturated), 28.9g protein, 42.6g carbs (19.4g sugars),

1.9g salt, 4.8g fibre



EASY SUPPER-IN-A BOWL FOR FRIENDS

Everyone loves meatballs and pasta, and you can eat this while playing a game or watching a film or the big match. It'll be a hit.

Meatball and wild mushroom tagliatelle

SERVES 4-6. HANDS-ON TIME 35-40 MIN, PLUS CHILLING



Prepare the meatballs up to 48 hours in advance. Keep covered in the fridge

and bring to room temperature before frying. Or freeze on trays, then transfer to freezer bags for up to 1 month. Defrost, then fry.

- 2 tbsp sunflower oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- Handful fresh flatleaf parsley, finely chopped, plus extra to garnish
- 500g lean British beef mince
- 40g fresh white breadcrumbs
- 1 medium free-range egg, beaten
- 3 tbsp dijon mustard
- 400g tagliatelle
- 30g unsalted butter
- 400g mixed wild mushrooms, thickly sliced if large
- 1/2 tsp smoked sweet paprika
- 1 tbsp tomato purée
- 1 tbsp plain flour
- 80ml brandy
- 400ml fresh beef stock
- 100g soured cream



1 Heat 1 tbsp of the oil in a frying pan over a medium heat. Add the onion and cook for 3-4 minutes until soft. Add the garlic and cook for a further minute until fragrant. Transfer the onion and garlic to a mixing bowl and leave to cool. Once cooled, stir in the parsley, beef mince, breadcrumbs, egg and 2 tbsp of the mustard. Season well with salt and pepper, then shape the mixture into 30 small meatballs. Chill for 30 minutes to firm up. 2 Heat the remaining oil in a large frying pan over a medium-high heat. Cook the meatballs in batches for 6-7 minutes, turning, until golden all over. Transfer to a plate and set aside. Boil a large pan of salted water and cook the pasta according to the pack instructions until al dente (with bite). Drain and drizzle with a little oil to prevent sticking. 3 Meanwhile, return the meatball pan to a high heat with the butter. Add the mushrooms and cook, stirring occasionally, for 4-5 minutes until golden and softened. Add the paprika, tomato purée and flour, then cook for 1 minute. Add the brandy and bubble until almost completely evaporated. Add the stock and bubble for 4-5 minutes until thickened, then add the meatballs and simmer for another 5 minutes or so until they are cooked through. Stir in the soured cream and add the rest of the mustard. Taste and season with salt and pepper. 4 Toss the cooked pasta into the sauce in the pan, add plenty of black pepper and serve scattered with the extra parsley. PER SERVING (FOR 6) 566kcals, 17.8g fat (7.4g saturated), 33.1g protein, 58.6g carbs (4.7g sugars), 1.3g salt, 4.8g fibre

TEAR-AND-SHARE FESTIVE BREAD

Serve these buns for tea on a chilly afternoon when you get back from a walk... or keep the dough in the fridge overnight. then bake for brunch.

Fruity Christmas buns

SERVES 14-18. HANDS-ON TIME 90 MIN. OVEN TIME 25-30 MIN. PLUS RISING AND PROVING



Make the dough up to 24 hours ahead, letting it rise in the fridge until ready to

shape. Bring to room temperature, then lightly knead and shape.



If you don't have a 30cm tin. make the buns free-form on a lined baking sheet.

- 250g mixed dried fruit
- Finely grated zest and juice 1 orange
- 75g caster sugar
- 2 tbsp ground cinnamon
- 25g unsalted butter, melted and cooled
- 2 large free-range egg yolks, beaten with 1 tbsp warm water
- 150g icing sugar, sifted

FOR THE DOUGH

- 675g strong bread flour, plus extra to dust
- 7g sachet fast-action dried yeast
- 110g caster sugar
- 1 tsp salt
- 125ml warm water
- 100ml single cream
- 50ml whole milk
- 2 large free-range eggs
- 80g unsalted butter, melted and cooled
- 2 tbsp light olive oil, plus extra to grease

YOU'LL ALSO NEED...

- 30cm diameter loose-bottomed cake tin (see tip)
- 1 Put the dried fruit in a bowl with the orange zest and juice, cover with cling film and microwave on high for 50-60 seconds until the fruit is plump. Leave to soak and cool while you prepare the rest of the recipe. 2 For the dough, combine the flour, yeast, sugar and salt in a large bowl. In a separate bowl, beat the warm water, cream, milk, eggs, butter and oil together until incorporated. Make a well in the centre of the flour mixture, then add the egg mixture,

stirring with a palette knife to bring everything together. Use your hands to gather in any loose bits, then knead a few times until the mixture forms a ball. Tip out onto a lightly floured surface and knead for 10 minutes until smooth. Transfer to a lightly oiled large bowl, cover with a clean tea towel and leave somewhere warm to rise for 1-2 hours until doubled in size. 3 Once the dough has risen, tip it out of the bowl and knock it back (push it down to remove any large air bubbles), kneading for another 3 minutes or so until smooth and elastic. Heat the oven to 190°C/ 170°C fan/gas 5. Grease, then line the base and sides of the cake tin with baking paper and set aside. 4 Combine the 75g sugar and cinnamon in a bowl and set aside. Divide the dough into 3 pieces, then roll each piece into a rough 30cm x 20cm rectangle. Brush each one with some of the 25g melted butter, then sprinkle with the cinnamon sugar and scatter over the soaked fruit. Loosely roll up each rectangle from one of the long ends to form a log. Using a sharp knife, trim the ends, then slice each log into 6 rounds. Lay each round cut-side up on a work surface and flatten slightly with your hand. Arrange the slices in the cake tin in a circular pattern, leaving a small gap between each if you can. Cover with a clean tea towel and leave to prove for 30 minutes or until slightly risen. **5** Brush the tops with the egg yolk wash, then bake for 25-30 minutes until golden and cooked through. If the buns start to brown too much, cover with foil. Once risen, golden and crisp on top, cool slightly in the tin, then remove to a wire rack and leave to cool completely. 6 Sift the icing sugar into a bowl, then stir in 2-3 tbsp cold water to form a light, runny icing. Drizzle it over the buns 20 minutes before serving so it hardens slightly. PER SERVING (FOR 18) 340kcals. 9g fat (4.4g saturated), 6.8g protein,

56.6g carbs (28.4g sugars), 0.1g salt,

2.5g fibre



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CHILL-OUT MOVIES FOR SOFA MOMENTS

The family-viewing one THE MUPPET CHRISTMAS CAROL

While there are weak spots in the Muppets' CV, when they're good, they're very good - and their 1992 take on Charles Dickens's A Christmas Carol is their finest moment. It stays faithful to the novel but there's plenty of novelty too, most notably the framing device of Gonzo as Dickens - plus, of course, Michael Caine as a brilliant Scrooge. And the scene with the cute bunny will never not be funny.

The schmaltzy one MIRACLE ON 34TH STREET

That's the 1947 original rather than the Richard Attenborough remake for, as good as Dickie may be, he's no Edmund Gwenn – and the end of the original is so much better. It's the tale of an old man who is installed as Santa Claus in Macy's department store in New York City, then claims to be the real thing – and ends up having to prove it in court. If you don't choke up at that final scene...

The romantic one IT HAPPENED ONE NIGHT

There's only a tenuous link to Christmas here – the film was directed by Frank Capra, who also made the festive classic It's A Wonderful Life. It Happened One Night was the first film to win the four major Oscars: Best Picture,

Best Director, Best Actor and Best Actress. The film stars Claudette Colbert as a runaway heiress who falls in love with Clark Gable's cynical newspaper reporter. If you want to know where all romantic comedies were born, look no further – it's never been bettered in over 80 years.

The keep-awake one THE LION, THE WITCH AND THE WARDROBE

While there are several edge-of-the-seat thrillers set around Christmas - Die Hard, Lethal Weapon, The Long Kiss Goodnight - they may well prove a little too gruesome and sweary for the very young (and the very old). A safer bet is Andrew Adamson's solid 2005 adaptation of CS Lewis's religious allegory, in which there's lots of festive weather, care of Tilda Swinton's truly terrifying Snow Queen.

One you might not know... METROPOLITAN

With just four films in 25 years, Whit Stillman isn't a prolific moviemaker but, for lovers of dialogue and social satire, his films are worth finding, especially Metropolitan, his 1990 debut. It focuses on wealthy young Manhattanites whose nightly social events are slightly disrupted by a less privileged newcomer. It's hugely witty, supremely quotable - and there are some marvellous New York Christmas scenes too.

BOXING DAY SALAD

It's the day when the fridge is packed to the gunnels with a feast of leftovers: turkey, glistening ham, cheeses, nibbles... There's something for everyone, but what can you make to freshen everyone's tired palates and bring everything together? A light, crunchy, wonderful salad like this one.

Winter salad with buttermilk dressing

SERVES 6 AS A SIDE. HANDS-ON TIME 15 MIN

Caraway or cumin seed cheese is available in speciality cheese shops or Scandinavian delis. If you can't get hold of it, use jarlsberg, available in all large supermarkets.



The dressing will keep for MAKE AHEAD up to 2 days in a sealed container in the fridge.

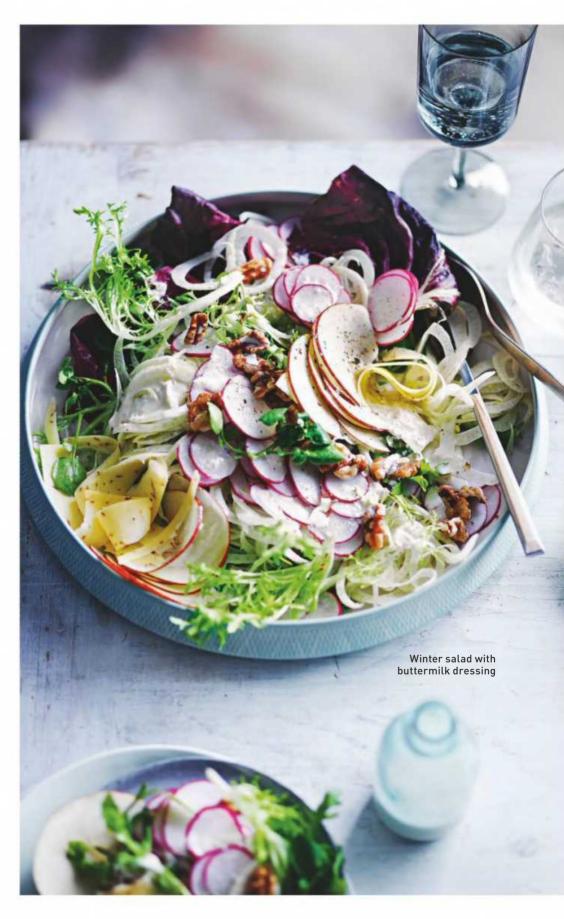
PLEASE NOTE Contains raw egg

- 300g bitter salad leaves (such as radicchio, rocket)
- 1 red apple, thinly sliced into rounds
- 50g shelled walnuts, toasted and roughly chopped
- 1 small fennel bulb, thinly sliced
- 6 radishes, thinly sliced
- 75g shaved caraway or cumin seed cheese (see Know-how)

FOR THE DRESSING

- 1 large free-range egg yolk
- 1-2 anchovy fillets in oil, drained
- 60ml olive oil
- 60ml buttermilk
- 1 shallot, very finely chopped
- 1 tbsp lemon juice or to taste

1 Whizz all the dressing ingredients in a food processor or mini chopper until smooth. Taste and season, then set aside in the fridge. 2 Just before serving, combine the salad ingredients in a large bowl, pour over the dressing and toss. PER SERVING 219kcals, 18.8g fat (4.7g saturated), 7.9g protein, 3.4g carbs (3.3g sugars), 0.4g salt, 2.3g fibre \rightarrow





And what to drink in anticipation...

THE CHILL CHASER

There's spice, there's booze and there's a delicate floral sweetness... The perfect warm drink for a cold winter's night.

Elderflower mulled white wine

MAKES 1.5 LITRES: SERVES 8. HANDS-ON TIME 10 MIN, PLUS INFUSING



Prepare the cordial and spices up to 24 hours in advance. Leave covered in

a cool room until ready to use.

- 300ml elderflower cordial @
- 10 green cardamom pods, roughly crushed, plus extra to garnish
- 8 whole cloves
- 2 cinnamon sticks, plus extra to garnish
- 1 litre light, dry white wine such as pinot grigio
- 75g caster sugar, plus extra to taste (optional)

1 Combine the cordial, cardamom, cloves and cinnamon in a pan with 250ml water over a high heat. Bring to the boil, then reduce the heat to low and simmer for 5 minutes or until fragrant. Remove from the heat, cover and set aside to infuse for at least 1 hour or up to overnight. 2 When ready to use, strain and pour into a clean pan with the wine and sugar. Put over a medium heat and warm gently, stirring occasionally, until the sugar has dissolved. Taste and check the sweetness, adding a little more sugar if necessary. Stir through a few extra cardamom pods and bits of cinnamon stick, then serve immediately.

PER SERVING 274kcals, no fat, 0.2g protein, 45.8g carbs (45.8g sugars), no salt, no fibre

Turn to Loose Ends for more ways to use elderflower cordial 🖪

NEXT MONTH

Guaranteed to keep you warm and happy - comfort food from the Alps





By early December I can't wait to pop a cork on some bubbly. No other drink captures the celebratory mood like a frosty, frothy wine. But with so many sparklers available these days, how do you choose?

Multi-buy deals can be enticing, but my advice is to pick the sparkling wines that suit you: your parties, your food, your budget – and here's my guide to help you do just that.

SUSY ATKINS, WINE EDITOR





PROSECCO

The world's most popular fizz is made in the hills of Italy's northeast, close to Venice, from the glera grape, which brings a jasmine note and peachy lemon sherbet flavours.

Prosecco is often off-dry and relatively low in alcohol. It's made quickly in large tanks, and it's not aged on the yeast sediment (lees) that gives rich, toasty flavours – so don't expect much complexity.

Basic prosecco (Prosecco DOC) is easy-going fizz that makes good party pop or a cocktail base (see right). Premium prosecco (look for Conegliano or Valdobbiadene on the label, or both) is a step or two up in quality and price, and is a treat with savoury pastries and mild cheeses.

- Allini Prosecco Spumante 2014, Italy (£5.49, Lidl) Good-value all-purpose prosecco. A canny choice for a bargain bellini base.
- Extra Special Prosecco, Italy (£8.25, down to £7 until 31 December, Asda)

Refreshing, easy and moreish with apples, pears and a twist of lemon. A top crowd-pleaser.

• Taste the Difference Conegliano Prosecco 2013, Italy (£10, Sainsbury's)

The vineyards around the town of Conegliano are highly rated and this award winner has good finesse and a limey hint.



CAVA

Spain's classic sparkling wine, the pride of Barcelona, is produced from three local grapes and aged in the bottle like champagne (método tradicional) with sugar and yeast for at least 9 months, so you get a toasty, savoury note but a different flavour – green apple is typical.

Most cavas are dry and mineral in style. Well chilled, they're lip-smacking and palate-wakening – spot-on with tapas, salted nuts and green olives. Pink (rosado) cava is the fizz for charcuterie.

• Cava Prestige Medium Dry (£10, down to £7 until 1 January, Marks & Spencer)

Not all cava is bone dry and here's one with a juicy, slightly sweet baked-apple finish. Try it with cold cuts of pork and glazed ham.

 Winemakers' Selection Cava Rosado (£5.50, Sainsbury's)
 A deep cerise fizz with cherry drop and raspherry flavours

drop and raspberry flavours and a dry, peppery finish. Serve cold with platters of chorizo or salami.

• Codorníu Selección
Raventós Cava (£11.99, or
£7.99 each for two or more
until 1 February, Majestic)
Smartly packaged, superior
cava with fresh green apple
and lemon notes as well
as a hint of toast. Chill
well and serve with tapas.



CHAMPAGNE

The classic sparkling wine, champagne must come from the Champagne region of France, be made from pinot noir, chardonnay and/or pinot meunier grapes, and it has to be aged for at least 15 months, on its yeast sediment, in the bottle (it's usually longer).

Despite the rules, there are still some sour, disappointing champagnes around. But the best are sublime, poised between rich complexity and fresh, delicate fruit. Pair with starters of white fish, crab, scallops or smoked salmon.

• Champagne Veuve Monsigny, Philizot et Fils, France (£12.99, Aldi)

Has a pretty golden hue and orangey, biscuity qualities. Excellent value and impressively consistent.

- Champagne Fleury Blanc de Noirs, France (£28, Vintage Roots, vintageroots.co.uk) An organic, biodynamic wine – with less sulphur – this is fab. It has a dash of raspberry and the whiff of just-baked bread.
- Champagne Nicolas
 Feuillatte Vintage 2006,
 France (£32.99, down to £21.99
 until 8 December, Waitrose)
 Fresh and elegant, this 100
 per cent chardonnay conjures
 up yellow apples, pineapple
 yogurt, even a subtle hint of
 banana. A luxury choice for
 delicate white fish like sole.



OTHER EUROPEAN

For the best quality, seek out French crémants (fine sparkling wines made outside Champagne), which offer high quality at a decent price – under a tenner. Crémant must be made in exactly the same way as champagne but it often has different grapes.

Top English fizz is still on the up and deserves a loud 'hoorah' for its whistle-clean zestiness and finesse.

Italy has other sparklers besides prosecco: try a sophisticated Franciacorta from Lombardy or Piedmont's sweet honeyed fizz, Asti, with dessert or cake.

 Cuvée Royale Brut Crémant de Limoux, France (£11.99, Waitrose)

Southern French fizz with full flavours of toast, marmalade and biscuit, and a dry finish.
One for smoked salmon.

- Philippe Michel Crémant du Jura, France (£7.29, Aldi) An award-winning gem that tastes appealingly of fresh lemons and wholemeal toast and is properly dry. Kicks many cheap champagnes into touch.
- Ridgeview Marksman Blanc de Blancs 2010, Sussex, England (£26, down to £21 until 1 January, Marks & Spencer) Homegrown bubbly made from chardonnay grapes. Well balanced and not too tart, it's a superb aperitif.



NEW WORLD

The grapes for New World fizz are grown in cooler areas such as Tasmania in Australia. or near the Pacific coast in Chile, so they retain a good crisp bite. Expect plenty of bright, sunny fruit flavour (including lively pink versions) from these regions, as well as from California, South Africa and New Zealand. New World sparklers tend to have vigorous bubbles and the best have a creamy richness. Most hit mid-price points, between £10 and £20.

• Cono Sur Pinot Noir Sparkling Rosé, Chile (£10, down to £6.50 9-29 December, Tesco)

I don't know anyone who doesn't like this vivacious pink fizz, with its refreshing raspberry and cranberry tang and bouncy, persistent bubbles. Great price too.

- Josef Chromy Sparkling, Tasmania, Australia (£20, Marks & Spencer) Biscuity notes, ripe citrus fruit (from chardonnay grapes) and clean acidity –
- Lindauer Special Reserve Brut Cuvée, New Zealand (£13.99, Waitrose)

a dead ringer for champagne.

With its palest pink tint, a firm favourite for its fine mousse, creamy depths and red berry notes. Ideal for prawn cocktail and salmon mousse.

FESTIVE COCKTAIL #1 Very berry

Serves 1
Put 1 tsp
seedless
raspberry jam
and 25ml sloe gin
into a cocktail
shaker with just
one ice cube (so
it doesn't become
too dilute). Shake
vigorously for a
full minute to
dissolve the jam.

Strain into a flute and top up with 150ml cold dry sparkling (white or rosé). Drop in 2 frozen blackberries or raspberries, then serve.

FESTIVE COCKTAIL #2

Pomander prosecco

Serves 1
Put 20ml
Cointreau,
10ml Chase
Marmalade Vodka
and 3 cloves
in a tumbler with
a couple of ice
cubes. Stir well,
knocking the
cloves to bruise

them a bit.
Strain to
remove the ice
and cloves, pour
into a champagne
flute, then top up
with 125ml cold
sparkling wine.

Twist a 3cm piece pared orange zest to release its oils, then drop into the glass (or, for aroma only, drape over the rim).

• Turn to p131 for Susy's guide to chilling and pouring fizz



Bestowing your festive dining table with a shimmer of special touches not only sets the mood but also shows off your lovingly crafted feast to its best advantage. We set three stylists the challenge of creating one of their favourite looks – but with strict criteria: it had to be quick, simple and make maximum of use of bits and pieces from around the house and garden. In other words, we wanted great ideas that won't cost you a king's ransom. Here's what they came up with...

SCANDINAVIAN CHRISTMAS

Interiors lifestyle editor Sarah Wilson has styled many a Christmas food shoot. She favours a Scandinavian theme for her table.

"When I think of a magical Christmas I imagine myself preparing the table in a cabin in the forest, deep in a snowdrift," she says. "I like the style and simplicity of Nordic design, and the look I've gone for is informal with lots of light wood, classic white tableware and neutral homespun linens. Take a basket into the woods to gather interesting bark and moss-covered twigs, then make a decoration for the centre of the table – bare winter twigs are ideal. Keep it minimalist – less is more with Scandi style."

THE TWIG CENTREPIECE

The twig tree is a classic Scandi decoration. Find pliable branches in the garden or woods and sift through your decorations for ornaments in natural colours to decorate the twigs. The resulting look is pared-down and pleasing.

YOU WILL NEED • Pliable twigs it looks good if some of them bend slightly when you decorate them • Spray paint (we used Liquitex Spray Paint in Iridescent Antique Gold, £9.95 for 400ml, Cass Art) • Large glass jar • White and metallic Christmas ornaments in simple shapes (if you don't have any, try notonthehighstreet.com and John Lewis) • Natural string • Grey felt mat, or similar

HOW TO DO IT Trim the twigs into attractive shapes and spray-paint them. Arrange in the jar, then hang the ornaments on the twigs with natural string. Group bark-covered candle jars (see right) around the twig jar and arrange the whole centrepiece on a grey felt mat.



BOUQUET GARNI
PLACE SETTINGS
We used fresh bay, thyme, sage and rosemary.
HOW TO DO IT Use string to tie little bundles of fresh herbs.
Simple white tableware,

Simple white tableware, rustic-looking cutlery and fringed linen continues the Scandi theme – but it works with any kind of cutlery.

DOILY-WRAPPED CUTLERY BUNDLE AND CINNAMON BARK NAME PLACES

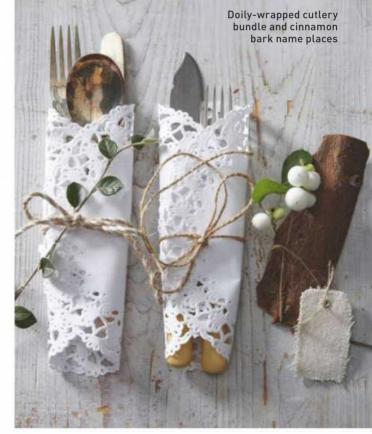
The perfect way to use up old doilies. The lacy edge is reminiscent of snowflakes. HOW TO DO IT Tie simple white paper doilies around the cutlery with twine or string. Add a piece of evergreen snipped from the garden to finish. Find large bags of cinnamon or cassia bark in Asian food stores. Add midwinter berries such as mistletoe (from florists at Christmas) and a **hessian** tag (or use a pre-cut label from John Lewis). The spices will scent the table too.

BARK-COVERED CANDLE JARS

Scandinavian birch forests were the inspiration for this lighting idea. Collect bark from piles of sawn logs in the woods. Birch bark peels off easily and is pliable – ideal for craft projects.

YOU WILL NEED • Birch bark
• Newspaper • Jam jars • Tacky
glue (from Hobbycraft) • Twigs,
berries or cinnamon sticks to
decorate (we used sloe twigs
and cinnamon sticks) • String
or twine • White/ivory candles
(they need to be big enough to at
least half-fill the jars)

HOW TO DO IT Lay out the bark on newspaper overnight to dry, removing any insects. Wrap around a clean jam jar, using a dot of glue at each end to secure. Use string or twine to wrap around the jars and to secure your choice of decoration. Put the candles in the jars to finish. →



TRADITIONAL

ue Rowlands styles photo shoots for many magazines. The starting point for her idea was a Scottish castle, inspired by a scrap of tartan ribbon and pine cones from a walk. These ideas take no more than a few minutes to make.

"I wanted a traditional look with a hint of the Highlands," says Sue, "using greens and reds with touches of tartan and heather. Everything is readily available, whether foraged in the garden, countryside or woods - or around the house!"



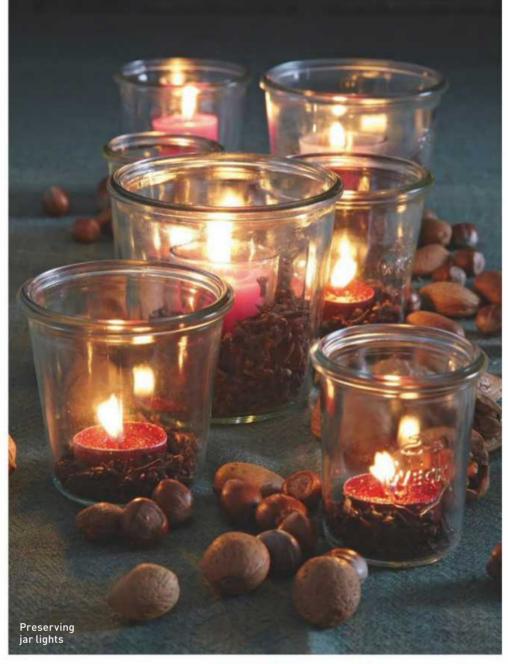
FIR CONE CENTREPIECE

Gather fir cones and ivy in a park or woodland (or buy from florists). You can find rosehips in hedgerows even this late in the season. Wired securely, this decoration can also be used as a festive chair back.

YOU WILL NEED • Ribbon, about 3cm wide • Florist's wire

- Fir cones, rosehips and ivy
- Strong cotton thread

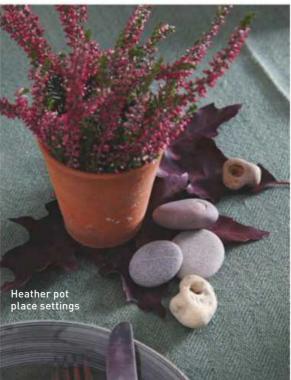
HOW TO DO IT Tie the ribbon in a simple bow. Wind florist's wire firmly around the centre of the bow, then use the wire to attach the bow to the stem of the cone. Tie on the rosehips and ivy with cotton.



PRESERVING JAR LIGHTS

Raid your stock of Weck and/or Kilner jars to create a candlelit and scented table centrepiece. HOW TO DO IT Put some cloves, star anise and any other woody spices you like the scent of into each jar, then add tea lights (red ones are particularly effective). Buy extra-long safety matches for easy lighting (and don't leave the lights unattended).

HEATHER POT PLACE SETTINGS Colourful and robust, heather will survive indoors for the duration of the festive period. HOW TO DO IT Plant up a small heather plant in a small terracotta pot. Arrange on top of colourful dried leaves secured with smooth pebbles.





APPLE AND BAY LEAF PLACE SETTING

This looks so natural and impressive, yet is easy and remarkably quick to make.

YOU WILL NEED (FOR EACH PLACE SETTING) • Gold or silver pen • Fresh bay leaves • Red apples with stalks • Bamboo skewers or cocktail sticks

HOW TO DO IT Write guests' names on the bay leaves with the pen. Pierce the apple stalk with a skewer or cocktail stick and slot the bay leaf onto the sharp end or tuck it behind.

For a quick alternative, use a bay leaf name tag on its own. Scatter the rest of the apples down the centre of the table and thread with trails of ivy. If you have them, purple and green place mats – or a cloth or runner – will evoke heather-clad moorlands. A piece of tartan ribbon tied around the cutlery adds a Highland flourish.



ULTRAMODERN

laire Morgan has styled shots for the likes of John Lewis, Waitrose, Fortnum & Mason and Not On The High Street. Here she uses everyday items such as paper and leaves to create simple yet stunning table decorations with a black, grey and gold theme.

"Key trends this year are spray paint and papercraft," says Claire. "I love working with papier mâché, and you can get a professional result using gold spray paint. I'm never far from a can of spray paint as it's so easy to achieve stunning effects with it. This year I've even spray-painted fairy lights."

PAPER CHAIN GARLAND

This is easy to do and looks effective looped down the centre of the table. HOW TO DO IT Cut even-size strips of black or gold wrapping paper using a pencil and ruler for accuracy. Put a dot of tacky glue (from Hobbycraft) on the end of a strip, curl into a circle, then press together the ends to seal. Loop another strip through the first circle, add a dot of glue, then press to secure. Continue until the garland is the desired length.

COPPER FAIRY LIGHTS

Transform a tired string of lights with metallic spray paint.

HOW TO DO IT Check the lights are working, then arrange in a line on a large bin bag with all the bulbs facing the same way. Protect the bulbs with newspaper, then spray the wiring with metallic paint (we used Rust-Oleum Metallic Spray Paint in Bright Copper, £9.49 for 400ml, Homebase). Trail the lights around the centrepiece on your table. →

Indulge in Real Belgian Chocolate and Baileys®





LEAF AND GIFT BOX PLACE SETTING

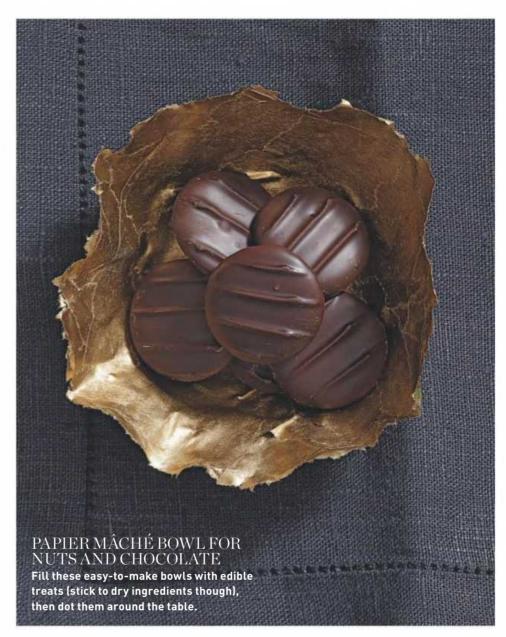
A spray-painted leaf sets off a gift box and looks effective matched with simple tableware. HOW TO DO IT Fill cardboard favour boxes (widely available; ours came from hobbycraft.co.uk) with treats such as handmade sweets, petits fours or small wedges of cheese (see overleaf) wrapped in waxed paper.

Use a can of gold, silver or copper spray paint to decorate ordinary printer paper. We used Winsor and Newton Professional Acrylic in Gold Ochre (£7 for 60ml, good art shops). Wrap the boxes in the paper and secure with contrasting string or raffia. Or, dip the rubber on the end of a pencil into gold paint and stamp dots onto paper (see below).

Add a **spray-painted leaf** and tuck under the **string** then, if you like, write on your guests' names with a **Sharpie pen**.



FIND MORE ON THE delicious. WEBSITE
You can find more Christmas table styling ideas on our website, including this simple paper tree garland. Visit deliciousmagazine. co.uk/tablestyling



YOU WILL NEED

- Large black plastic bin bag
- Newspaper PVA glue
- Thick paintbrush Gold or copper spray paint (we used Rust-Oleum Metallic Spray Paint in Copper: £9.49 for 400ml, Homebase) • Bowl of your choice to use as a mould
- Release agent to prevent sticking (such as Vaseline, washing-up liquid or, for a distinctive wrinkly finish, cling film).

HOW TO DO IT Cover your work surface with the black bin bag. Tear a few sheets of newspaper along the grain (it will tear better in one direction) into 2-3cm wide by 10cm long strips.

Put some PVA glue in a bowl and dilute with a tiny bit of water so it's brushable but not so thin that it will drip. Apply a coat of release agent to the inside of the bowl you're using as a mould. Use the paintbrush to paint the paper strips on both sides with glue, then lay them, one at a time, inside the bowl, smoothing down to remove air bubbles. Leave to dry for 1-2 hours, then add a second layer of paper strips, letting them dry for about 2 hours. Add a third layer of newspaper strips and leave to dry thoroughly overnight.

Carefully ease the papiermâché bowl out of the mould, spray all over with metallic paint and leave to dry.

Turn the page for homemade crackers with very good treats inside \Rightarrow

THE CHRISTMAS CRACKERS EVERYONE WILL WANT

Prepare these ahead of time then, on Christmas morning, pop cheese inside (yes, we said cheese genius!), seal and put on the table

YOU'LL NEED

- A roll of brown paper not too thick
- Enough kitchen roll tubes, cut in half (or pieces of card, stickytaped into tubes) for the number of crackers you're making
- Copper or gold spray paint in case you want to spray any of your decorations (see below)
- Cracker snaps and tissue hats (from hobbycraft.co.uk)
- Slips of paper with a joke for each cracker (see right)
- Raffia and/or ribbon
- Tacky glue (from hobbycraft.co.uk)

- Scissors
- Mini wedges of cheese (see Which Cheeses to Choose, below)
- Wax paper or baking paper and tissue for wrapping the cheese



Buy Fill Your Own crackers from John Lewis (£5 for a pack of 6).

Which cheeses to choose Drier cheeses such as pecorino al tartufo (flecked with truffle) or a three-vear-old gouda such as Old Amsterdam work best as they can stay out of the fridge for a few hours without getting greasy.

For the decorations...

Gather tiny fir cones and rosehips from the garden or woods, plus cinnamon sticks, cassia bark, star anise and cloves from the kitchen cupboards. Spray-paint them if you want to – or leave them natural.

How to make the crackers 1 Cut rectangles of brown paper big enough to wrap around each cardboard tube with an overlap for glueing, and with about 10cm spare at each end to form the cracker ends. Wrap and glue down the edge – one dab at each end and one in the middle - to make a long tube. Leave to dry. 2 Tuck in a snap, paper hat and joke, then pinch together the paper at one end of each inner tube, as close as you can to the cardboard. Secure with raffia or ribbon, tied in a bow (at the same time, cut lengths for the other end, ready to seal and tie the crackers on Christmas morning). 3 Decorate the body of each cracker with your chosen decorations, securing with blobs of glue. 4 Wrap small wedges of cheese in waxed paper or baking paper (one or two for each cracker). Chill in an airtight box until needed.

On Christmas morning... Wrap the paper-covered wedges in tissue, twisting the ends to seal. Pop the wrapped cheese into the crackers, seal the end, tie with raffia or ribbon and put on the table.

10 JOKES TO POP INTO YOUR CRACKERS

- * Who hides in the bakery at Christmas? A mince spy
- * What's the most popular wine at **Christmas?** "Aww, I don't like sprouts"
- * Why was the cheesemonger lopsided? Because they only had one stilton
- * Who beats his chest and swings from Christmas cake to Christmas cake? Tarzipan
- * How do you handle dangerous cheese? Caerphilly
- * How do you drain the Christmas vegetables? With an Advent colander
- * What did one snowman say to the other? "Hey, can you smell carrot?"
- * What happens when you eat Christmas decorations? You get tinselitis
- * Why did the vicar throw his lunch into the garden? He wanted peas on earth
- * How does Good **King Wenceslas** like his pizzas? Deep pan, crisp and even



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HOLLYWOOD GLAMOUR

THE COCKTAIL & CANAPÉ COLLECTION

So many movies of vestervear feature cocktails, and the atmosphere of those productions from Hollywood's golden age is rich with sophistication and promise. We thought it would be fun, this party season, to capture that magic with drinks and nibbles inspired by classic films and here they are... Lights, camera, action!

Crab and cayenne palmiers, p95, and drunk Spanish devils on horseback, p96, with olivegarnished martinis

RECIPES AND FOOD STYLING REBECCA SMITH PHOTOGRAPHS TOBY SCOTT STYLING TONY HUTCHINSON

RCHIVE MOVIE PHOTOGRAPHS: GETTY IMAGE

BLOCKBUSTER COCKTAILS



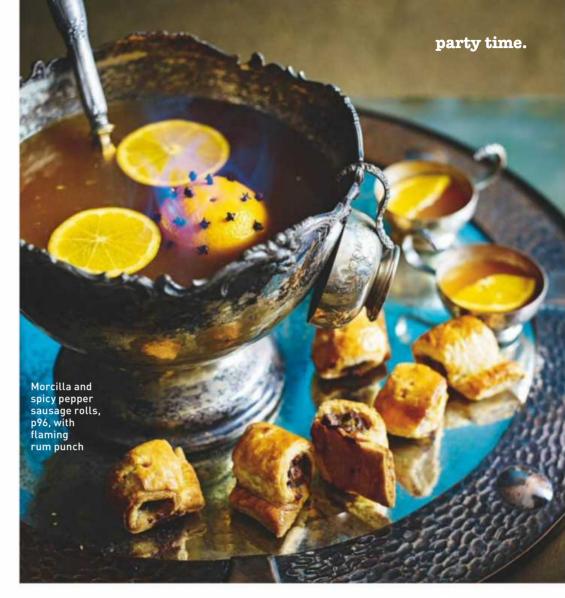
Flaming rum punch

It's a Wonderful Life (1946)

MAKES JUST OVER 1 LITRE.
HANDS-ON TIME 15 MIN

The bumbling Clarence the Angel, who is tasked with helping George Bailey (James Stewart, above), asks for a flaming rum punch in this classic Christmas tale of love and redemption. He then changes his mind and orders a mulled wine "heavy on the cinnamon, light on the cloves", but we thought a flaming rum punch was a more intriguing concept, so we knocked one up. It's good chilled or warmed through, and it's about medium on the cinnamon and cloves. We hope Clarence doesn't mind – and we promise it will ring your bell...

In a large jug, mix together 200ml dark rum, 100ml brandy, the freshly squeezed juice of 3 large oranges, 45ml grenadine, 500ml pineapple juice and 30ml sugar syrup with a cinnamon stick. Cover and chill until needed. When ready to serve, either warm through in a pan if you're serving hot, then transfer the punch to a bowl, or, if you're serving it cold, add ice cubes. Slice up another **orange** and stick **cloves** into the top or bottom slice. Float these on top of the punch. Warm a couple of ladlefuls of brandy in a saucepan until it steams. Pour it over the orange slices and set fire to the brandy using a long match. Once the flames have died down, ladle the punch into glasses garnished with halved orange slices.





Olive-garnished martini

Sabrina (1954)

SERVES 4. HANDS-ON TIME 5 MIN, PLUS AT LEAST 1 HOUR CHILLING

There are martinis all over the movies, but the one in the 1954 film *Sabrina* is a classic. Oliver Larrabee is a hugely successful but slightly shambolic businessman whose sons fall in love with their chauffeur's daughter, played by Audrey Hepburn (above). In one scene, Oliver disrupts a meeting as he tries to get an olive out of a jar for his martini. After

losing patience, he pours the martini into the olive jar, then looks pleased with himself – a forerunner of the hipster drinks-in-jars phenomenon, perhaps. However you choose to serve yours, make sure everything except the olive is icy cold.

Divide 120ml dry white vermouth among 4 martini glasses, swirl it round each glass so they're coated, then tip the excess into a jug. Put the glasses in the freezer until needed. Pour 500ml good quality gin or vodka (we like Tangueray or Sipsmith gin, or Chase or Grey Goose vodka) into the jug with the vermouth, stir with a long spoon to combine, then cover and freeze for at least 1 hour or overnight. To serve, take the glasses out of the freezer and pour the cocktail equally among them. Garnish each with a good quality green olive and it's a wrap. \rightarrow



Dulce de leche Guvs and Dolls (1955)

MAKES 3-4. HANDS-ON TIME 10 MIN

What woman wouldn't want Marlon Brando to get them drunk on cocktails in coconuts? Brando's Sky Masterson cons straitlaced Sarah Brown into drinking alcohol, telling her they only add Bacardi to milk to stop it turning sour in the heat. Our version would definitely stand



up to a Cuban evening – a hard milkshake made with rum and, as the name suggests, dulce de leche. We served them in coconut shells in our test kitchen, and the results were most pleasing.



To get the marbled look of the drinks in the picture, add 2 tbsp of the dulce de

leche to the blender, then drizzle the rest into the glasses once you've poured the cocktail over the ice. If you don't have a blender, put the ingredients in a large bowl and use a stick blender instead.

Put 100ml each coconut rum (Koko Kanu if you can find it but Malibu works too) and Bacardi into a blender with 500ml whole milk and 4 tbsp dulce de leche (see tip). Blend for 2-3 minutes until frothy and well mixed. Either cover and chill for 4-6 hours or serve immediately, filling the glasses (or coconuts) with ice before pouring in the cocktail. If you're making it ahead and the froth disappears, give it another pulse of the blender or a quick whisk before serving.



Manhattan Some Like it Hot (1959)

SERVES 6. HANDS-ON TIME 10 MIN, PLUS CHILLING

The scene in which Marilyn Monroe decides to make manhattans with her new 'girl' friend Daphne (aka Jack Lemmon in a wig), is one of the best in a movie that's packed full of great scenes. We don't recommend you use a hot water bottle as a cocktail shaker – a jug will do nicely. Just make sure you include the maraschino cherries.

Mix 360ml bourbon whiskey (we like Buffalo Trace) in a jug with 100ml sweet red vermouth and 6 shakes of Angostura bitters. Chill until needed (up to 24 hours). Pare 6 strips of orange zest with a vegetable peeler. For each strip, run the outer side round the rim of a low-ball or small wine glass, then put the strip inside the glass with a maraschino cherry. To serve, add as much ice as you can to the jug, stir to combine for 30-40 seconds, then strain into the 6 prepared glasses.



French 75 Casablanca (1942)

SERVES 10. HANDS-ON TIME 10 MIN. PLUS CHILLING

There's a lot of drinking in Casablanca, but the French 75s ordered by Yvonne (the discarded girlfriend of bar owner Rick, above, played by Humphrey Bogart) caught our eve. Named after a World War I field gun, it packs a wallop, though it's surprisingly easy to drink.



To make perfect citrus twists for cocktails, peel a slender strip with a sharp veg peeler

from around the middle of the fruit, then run your finger firmly along the underside of the strip, so it curls. If you peel the strip over the cocktail glasses, the oils from the skin will spray onto the drink, adding flavour.

Mix 220ml gin with 80ml sugar syrup and the juice of 1 lemon. Cover and chill for up to 24 hours until needed. When ready to serve, pour 3cm into champagne flutes (or just over 1cm into coupes), top with champagne and serve with a twist of lemon peel (see tip).

STARS OF THE SILVER PLATTER

Warm cheese and onion cups 0

MAKES 30. HANDS-ON TIME 15 MIN, OVEN TIME 10 MIN

Make the filling up to 24 hours in advance and keep in the fridge, covered, until needed. Fill the cups and bake just before serving.

With thanks to food editor Rebecca's Aunty Julia for this brilliant recipe.

Bring a pan of water to a simmer and lower in 4 medium free-range eggs. Boil for 8 minutes, then rinse under cold running water until cooled. Shell and roughly chop.

In a medium bowl, mix together the chopped eggs, 4 finely sliced spring onions, 150g grated mature cheddar, 1 tbsp dijon mustard and 3 tbsp good quality mayonnaise. Taste and season well, then cover

and chill until needed.

When ready to cook, heat the oven to 200°C/180°C fan/gas 6. Line up 30 croustade shells on a baking tray (available from larger supermarkets - we used Rahms) and fill each with 1 tsp cheese and onion mixture. Bake the cheese and onion cups in the oven for 10 minutes or until the tops are golden. Dust each with a pinch of paprika and serve immediately. PER CHEESE & ONION CUP 53kcals, 4.2g fat (1.7g saturated), 2.5g protein, 1.1g carbs (0.2g sugars), 0.2g salt, 0.1g fibre

* Crab and cayenne palmiers

MAKES 25-30. HANDS-ON TIME 15 MIN, OVEN TIME 15-18 MIN. PLUS CHILLING

Make the palmier log, but don't slice or bake. Wrap well in cling film, then store in the freezer for up to 1 month.

Defrost overnight in the fridge (you need to be able to slice the dough), then continue with the recipe.



In a medium bowl, combine 200g brown crabmeat and 50g white crabmeat with 3 pinches of cayenne pepper, 1/2 tsp mustard powder and 50g grated gruyère cheese. Squeeze in the juice of 1/2 lemon and grate in the zest of 1 whole lemon, then taste and season.

Unroll a 320g all-butter puff pastry sheet and evenly spread with the mixture. Starting at one of the long ends, roll the pastry up to the middle, then repeat on the other side, so you have a long joined

double scroll shape - like a log. Flip over, wrap in cling film or the pastry paper, then either freeze until needed (use cling film in this case), or put in the freezer for 30 minutes or the fridge for 1 hour until firm.

To cook, heat the oven to 200°C/ 180°C fan/gas 6. Beat 1 medium free-range egg yolk with a pinch of salt and brush all over the pastry log. Slice the pastry into 0.5cm slices with a very sharp, thin knife, then lay out on lightly oiled baking sheets. Brush each palmier with \rightarrow

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> more beaten egg, then bake for 15-18 minutes until crisp and golden. Serve warm from the oven, with **lemon wedges** for squeezing over. PER PALMIER (FOR 30) 60kcals, 3.8g fat (1.8g saturated), 2.8g protein, 3.5g carbs (0.1g sugars), 0.2g salt, 0.2g fibre

Drunk Spanish devils on horseback

MAKES 30. HANDS-ON TIME 15 MIN. OVEN TIME 10 MIN, PLUS OVERNIGHT MACERATING



Get these all wrapped up and ready to go, then leave covered in the fridge

(overnight is fine) before grilling.

Stuff 30 stoned prunes with 1 whole salted almond and a small fresh thyme sprig each. Soak in 200ml dry oloroso sherry overnight, covered, somewhere cool.

When ready to cook, remove the prunes from the sherry and wrap each one in 1/2 British free-range streaky bacon rasher (you'll need 15 bacon rashers – thin cut is best). securing with a cocktail stick.

Heat a grill to high, then arrange the wrapped prunes on a foil-lined baking sheet, spaced. Grill, turning once, for 8-10 minutes until the bacon is crisp and cooked through. Serve. PER DEVIL ON HORSEBACK 58kcals, 3.8g fat (0.9g saturated), 3g protein, 2.1g carbs (2g sugars), 0.4g salt, 0.4g fibre

Crostini selection

SERVES A CROWD. READY IN 20 MINUTES



You don't need quantities for these recipes – it depends on the size of your crostini

and how much topping you want on each one. Let common sense be your guide. If using small baguettes, it will help if you chop the topping (cheese, anchovies, pears, apples, ham, artichoke) into smaller pieces.

Cut baquettes or ciabattas into 1-2cm thick slices. Heat the oven to 200°C/180°C fan/gas 6. Lay the bread slices in a single layer on a baking sheet and bake for 6-7 minutes until golden but not completely dry all the way through. Cool, bag up and freeze until needed, then warm through in the oven briefly and top with one (or a mixture) of the following:

Gorgonzola, pear, walnuts, thyme and honey

Mix chunks of gorgonzola dolce with slices of ripe pear tossed in a touch of lemon juice, toasted walnuts, honey and fresh thyme leaves. Pile onto the crostini, arrange on a platter and scatter with a little more thyme to serve.

Cured ham, apple and mint

Grate sharp eating apples (such as cox) and toss with chopped fresh mint leaves, a small squeeze of lemon juice and a little chopped red chilli, if you like. Season lightly, then divide among crostini and top each one with a slice of prosciutto or jamón iberico.

Chargrilled artichoke, basil and lemon 0

Mix ricotta with plenty of chopped fresh basil, lemon zest, a little crushed garlic and lots of salt and pepper. Spread onto crostini, then top with a piece of chargrilled artichoke (from the deli counters of supermarkets). Garnish with a basil leaf and a drizzle of extra-virgin olive oil. The artichokes are particularly good if you warm them gently in an oven before serving.

Marinated anchovy, crushed olive and parsley Mix pitted green olives with a good squeeze of lemon juice, a generous drizzle of extra-virgin olive oil, some freshly crushed garlic, a handful of finely chopped parsley and salt and pepper. Whizz in a food processor or mini chopper until finely chopped, then taste and

season. Spread onto crostini, lay a couple of fillets of marinated white anchovy on top of each, drizzle with more olive oil, grate over a little lemon zest, then serve.

* Morcilla and spicy pepper sausage rolls

MAKES 36. HANDS-ON TIME 25 MIN, OVEN TIME 25 MIN



Morcilla is a type of Spanish black pudding, often with rice or onions added. Find it in good delis and from brindisa.com. If you can't find it, use black pudding.



Make the sausage rolls, but don't bake. Glaze, leave to dry, then wrap in cling film

and freeze. To bake from frozen, add 5 minutes to the cooking time.

Heat the oven to 200°C/180°C fan/ gas 6. Remove the meat from 600g British free-range pork sausages and put in a bowl with 100g morcilla (see Know-how), broken into small chunks. Finely slice 6 pickled spicy peppers (such as guindillas, widely available) and chop a small bunch of fresh parsley, season with salt, then mix well, kneading everything together with your hands.

Unroll 2 x 320g sheets all-butter puff pastry and halve lengthways to give 4 long rectangles. Divide the sausagemeat into 4 equal portions, then roll each one into a cylinder the length of the pastry. Put one on each pastry strip. Bring the long pastry edge over to enclose the meat and press the edges together to seal.

Turn the roll so the seam is on the bottom, then gently press down to flatten slightly. Glaze the pastry with **1 beaten egg**, then slice into 3cm lengths. Put on baking sheets, then snip the pastry on the tops once with scissors. Bake for 20-25 minutes until golden. Serve warm or at room temperature, with tomato chutney for dunking, if you like. PER SAUSAGE ROLL 119kcals, 8.4g fat (3.7g saturated), 3.8g protein, 6.6g carbs (0.4g sugars), 0.4g salt, 0.5g fibre 🖪

NEXT MONTH Nigel Slater's comfort food





you by the Gladwin brothers – three of the hottest new names in the restaurant business – and it tastes very good indeed

> Scallops with crispy bacon, spinach & béarnaise sauce, p100

RECIPES OLIVER GLADWIN PHOTOGRAPHS LAUREN MCLEAN FOOD STYLING REBECCA SMITH, OLIVER GLADWIN STYLING MORAG FARQUHAR





New Year menu for 6

Beetroot crisps with blue cheese and pear jam V

Scallops with crispy bacon, spinach and béarnaise sauce

Pan-fried wild mushrooms with celeriac purée and crispy sage leaves

Juniper-roasted crown of venison with cumberland sauce

Garlic and lemon potatoes with smoked salt and paprika V

Romanesco, toasted hazelnut, golden raisin and parsley salad V

Warm Christmas tart

Turn the page for the recipes \rightarrow





ichard, Oliver and Gregory Gladwin grew up foraging, hunting and exploring the countryside of West Sussex. With a family background in catering and restaurants, they realised they had all the skills needed to set up their own place. Their two London restaurants, The Shed in Notting Hill and Rabbit in Chelsea, have quickly become the talk of the town - and not just for the food...

Oliver is the chef, butcher and creator of these fantastic recipes. Gregory rears the livestock that supplies the kitchens, and oldest brother Richard is the business head. The brothers have a nose-to-tail approach: nothing is wasted and their food is seasonal, local wherever possible and, above all, great to eat. We joined them with some friends in an old windmill at their parents' vineyard for this warming New Year's Eve feast.

Beetroot crisps with blue cheese and pear jam 0

MAKES ABOUT 12 CANAPÉS, HANDS-ON TIME 30 MIN. PLUS 1-2 HOURS DRYING

OI IVER SAYS.

66 The sharpness of the blue cheese contrasts with the sweetness of the iam, while the earthy crunch of beetroot cuts through everything, making for amazing pre-dinner nibbles. 99



Make the crisps up to 12 hours ahead. Make the pear jam up to 2 weeks ahead,

keep covered in the fridge and bring to room temperature to serve. This recipe makes more pear jam than you'll need but it keeps well - serve it with cheese or cold meats.



Peel the pears, then slice them in half lengthways, scoop out the core with a

teaspoon and grate on a box grater, holding the pear with kitchen paper to prevent slipping.

If you don't have a mandoline, cut a small flat edge on the beetroot and lay it on the board before slicing into rounds using a sharp knife.

- 1 medium raw beetroot (about 150g), peeled
- 100ml sunflower oil
- 30g dorset blue vinny cheese (you can use stilton as an alternative), at room temperature
- Fresh thyme sprigs to serve

FOR THE PEAR JAM

- 2 conference pears, peeled, cored and coarsely grated (see tips)
- 100g caster sugar
- 1/2 tsp ground cinnamon
- Juice 1/2 lemon

YOU'LL ALSO NEED...

- Digital probe thermometer
- 1 Put the jam ingredients with a pinch of salt and 2 tbsp water in a saucepan over a low heat and stir until the sugar dissolves. Bring to the boil and simmer until thick and most of the liquid has evaporated (8-10 minutes), stirring

occasionally. Remove from the heat, then whizz with a stick blender or in a mini processor until smooth. Cool. 2 Very carefully slice the beetroot into 2mm rounds or half moons (use a mandoline if you have one - see tips). Line a baking sheet with baking paper, then lay the beetroot slices on it in a single layer. Put somewhere warm, such as next to a radiator or in an airing cupboard. and leave to dry for 1-2 hours. 3 Heat the oil in a heavy-based frying pan over a high heat to 165-170°C when tested using a digital probe thermometer. Drop in the beetroot slices - they should sizzle immediately. Fry for 2-3 minutes, turning once, until crisp and a little darkened, then remove with a slotted spoon and drain on kitchen paper. Cool completely. 4 When ready to serve, top the beetroot crisps with small slices of the blue cheese, then top with a small dollop of pear jam and a tiny sprig of thyme. Serve immediately. PER CANAPÉ 116kcals, 7g fat (1.3g saturated), 0.9g protein, 11.9g carbs (11.8g sugars), 0.1g salt, 1.1g fibre

Scallops with crispy bacon, spinach and béarnaise sauce

SERVES 6 AS A CANAPÉ. HANDS-ON TIME 35 MIN

66 Scallops are one of the UK's great delicacies. It's important to choose diver-caught shellfish. Scallops grow like jewels on the seabed and a diver swimming to retrieve them is a special thing. It means they're not dredged, a practice that ruins the seabed and harms other marine life. "

Assemble the scallop canapés, ready to bake, up to 6 hours ahead. Keep covered in the fridge. Bring out 30 minutes before baking so the scallops lose their chill.



Ask your fishmonger for diver-caught scallops in the shell, a couple of days in

advance. Clean and dry the shells well. If you can't get any, use soup spoons – just make sure the handles are cool to the touch before serving.

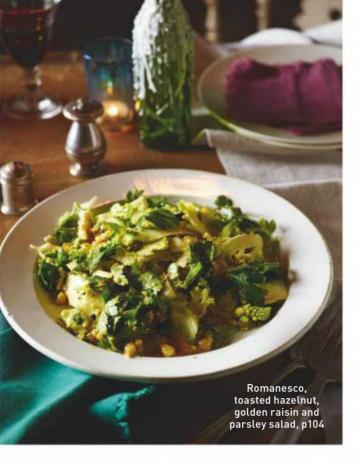
- 150g spinach, thick stalks removed
- Glug olive oil
- 100g British free-range smoked streaky bacon lardons
- 6 king scallops, cleaned and roes removed, with half shells (see tip)

FOR THE BÉARNAISE SAUCE

- 30ml white wine vinegar
- 1 small shallot, finely chopped
- 1/2 star anise
- 55g unsalted butter, cubed
- 1 large free-range egg yolk
- 1/2 tsp dijon mustard
- 1 tbsp each chopped fresh tarragon and chives

1 Heat a frying pan and add the spinach. Cook, tossing frequently, for 1-2 minutes until just wilted. Remove to a sieve, press out any excess water and set aside. Put the frying pan back on the heat, wipe it clean, add a glug of oil and fry the bacon until crisp, turning every now and then. Remove to a plate. 2 For the béarnaise, put the vinegar, shallot and star anise into a small saucepan with 2 tbsp water, bring to the boil and reduce the liquid to 1 tbsp. Add the butter and melt over a low heat, stirring to combine. 3 Put the egg yolk and mustard into a heatproof bowl and whisk well to combine. Set the bowl on top of a pan of gently simmering water (the water shouldn't touch the bowl) and whisk again with a small whisk. Very gradually add the butter mixture, a few drops at first, then in a thin stream, whisking all the time, until the sauce thickens and emulsifies. If it doesn't thicken after a couple of minutes, stop adding the butter and keep whisking until it does, then continue as before. If it starts to look greasy, whisk in some cold water before adding more butter. 4 Once all the butter has been added vou should have a thick sauce. Turn off the heat, cover the béarnaise with a piece of cling film directly \rightarrow





touching the surface, then set aside, stirring every now and then. When it's cooled a bit, remove the star anise and stir in the chopped herbs.

5 Heat the oven to 200°C/180°C fan/ gas 6. Put a small spoonful of the wilted spinach on the bottom of each scallop shell, followed by a few bacon lardons. Pat the scallops dry with kitchen paper, then season. For each shell, sit the scallop on top of the bacon, then spoon over 1 tbsp béarnaise. Put the shells on a baking sheet and bake for about 8 minutes until the scallops are cooked through and golden and burnished on top. Serve while hot, with small forks and plates.

PER CANAPÉ 196kcals, 16.7g fat (7.1g saturated), 9.9g protein, 1g carbs (0.8g sugars), 0.8g salt, 0.9g fibre

Pan-fried wild mushrooms with celeriac purée and crispy sage leaves

SERVES 6. HANDS-ON TIME 40 MIN

66 This beautifully wintry starter will comfort your guests and bring big flavours to your menu. 99



Make the celeriac purée 12 hours ahead. Cool. cover and chill. Reheat to serve.

- 800g assorted wild and chestnut or button mushrooms
- 2 tbsp olive oil or rapeseed oil
- 3 garlic cloves, finely chopped
- 1 tbsp coriander seeds, lightly crushed
- 2 tbsp Worcestershire sauce
- A few shakes Tabasco to taste
- 200ml red wine
- 80g unsalted butter, cubed

FOR THE CELERIAC PURÉE

- 1 large or 2 small celeriac, peeled and cut into 3cm cubes
- 200ml single cream
- 100ml whole milk, plus extra
- Juice 1/2 lemon

FOR THE CRISPY SAGE LEAVES

- 2 tbsp olive or rapeseed oil
- Small bunch fresh sage, leaves picked

1 For the celeriac purée, put the celeriac in a saucepan with the cream, milk, some salt and plenty of pepper. Bring to a gentle simmer and cook, covered, for 20-25 minutes until easily pierced with the tip of a knife. Keep an eye on it as the cream can catch at the bottom of the pan. If this happens, stir in a splash more milk, little by little, until the mixture stops catching. When tender, whizz to a smooth purée in a blender/food processor/ with a stick blender, then taste, add the lemon juice and plenty of seasoning. Cover and set aside. 2 For the sage leaves, heat 2 tbsp oil in a small pan over a medium heat until it shimmers. Add the sage leaves, in batches if necessary – they should sizzle on hitting the oil – and fry for 1-2 minutes, turning once, until crisp. Remove to kitchen paper and keep crisp in a low oven. **3** Gently brush off any dirt from the mushrooms using a pastry brush (if they're very dirty, rinse under cold water, then pat dry gently with a tea towel) and cut any large ones into thick slices. Season.

4 Heat another 2 tbsp oil in a large. heavy-based frying pan over a high heat. Add the larger mushrooms to the pan and cook for 2 minutes without stirring, then add the smaller, more delicate ones. Toss gently but be careful not to damage them. Cook for 5 minutes, tossing occasionally, then add the garlic and coriander seeds and cook for another minute. Transfer to a plate using a slotted spoon. 5 Return the pan to a high heat, pour in the Worcestershire sauce. Tabasco and red wine, bring to a simmer, then boil to reduce by half (about 3 minutes). Remove the pan from the heat and stir in the butter, a few cubes at a time, to form a glossy sauce. Taste and season. **6** To serve, reheat the celeriac purée on the hob, then divide among plates. Top with the fried mushrooms, then spoon over the wine sauce, garnish with the sage leaves and serve immediately. PER SERVING 331kcals, 26.3g fat (12.6g saturated), 7g protein, 6.6g carbs (5.1g sugars), 0.5g salt, 7.2g fibre

Juniper-roasted crown of venison with cumberland sauce

SERVES 6. HANDS-ON TIME 30 MIN. OVEN TIME 60 MIN, PLUS RESTING

66 You've had your turkey, you've roasted your beef. Now it's time for venison, a lean but powerful meat and a regal menu choice. 🥦



A crown roast is 1-2 racks, French-trimmed and tied in a circle. Ask your butcher to trim it and explain what it's going to be used for. He may tie it, or you can do it at home with strong kitchen string. Put the 2 racks parallel, with the meat facing outwards and the bones on the inside. Bend together so they make a circle (if using 1 longer rack, just bend it into a circle), then tightly wind the string a couple of times around the outside of the meat and secure with a knot.

You can push an apple into the



FAVOURITE Susan Low,

deputy editor "I've often found that romanesco's funky, fractallike appearance outperforms its taste but this recipe, with its clever sweetsour flavours and crunchy texture, had me going back for several more helpings."

centre to help hold the shape. Oliver used 2 racks on the shoot, which gives big portions for 6 people. If you're not feeding big eaters, one decent-size venison rack will feed 6.



Make the juniper butter up to 2 days in advance. Keep covered in the fridge and

bring to room temperature to spread over the venison.

- 1-2 racks venison (7-8 ribs each), French-trimmed – see Know-how, left, and the special offer, right
- 1 apple to shape the crown roast
- Oil for rubbing

FOR THE JUNIPER BUTTER

- 100g unsalted butter, softened
- Finely grated zest 1/2 orange
- 1 garlic clove, crushed
- 15g juniper berries, finely crushed
- 5g black peppercorns
- 5q flaky sea salt (we like Maldon)
- 10g fresh rosemary leaves, finely chopped

FOR THE CUMBERLAND SAUCE

- 200ml cognac, armagnac or other brandy
- 50g dried cranberries
- 20g grated fresh ginger
- 30g redcurrant jelly
- 400ml good quality fresh beef or veal stock
- 2 banana shallots, thinly sliced

1 Heat the oven to 160°C/140°C fan/ gas 3. For the juniper butter, put the softened butter in a small bowl and stir through all the other ingredients until thoroughly combined. Set aside until ready to use (see Make Ahead). 2 For the cumberland sauce, put all the ingredients into a saucepan, bring to a simmer and cook, stirring occasionally, until reduced to a guarter of the original volume. Taste, season and set aside. **3** Season the venison crown all over with salt and rub with a little oil. Heat your largest frying pan until hot then, using tongs, sear the meat on the crown all over, as best you can, until golden brown.

4 Rub a good layer of the juniper

butter all over the meat, transfer to a small, lipped roasting tin and cook in the oven for 50-60 minutes for medium rare. While it's cooking, baste occasionally with some of the juniper butter. If you have a digital thermometer, remove the roast when it reads 55-60°C in the thickest part. Once cooked, take the crown out and leave it to rest for 15 minutes, basting it with more flavoured butter every so often.

5 Transfer the cumberland sauce to a bowl to serve, and take the venison crown to the table to carve.

Serve with a steamed, seasonal green such as kale, if you like.

PER SERVING (FOR 2 RACKS)

491kcals, 19.2g fat (10.7g saturated), 46.1g protein, 13.9g carbs (12.2g sugars), 1.5g salt, 1.8g fibre

Garlic and lemon potatoes with smoked salt and paprika •

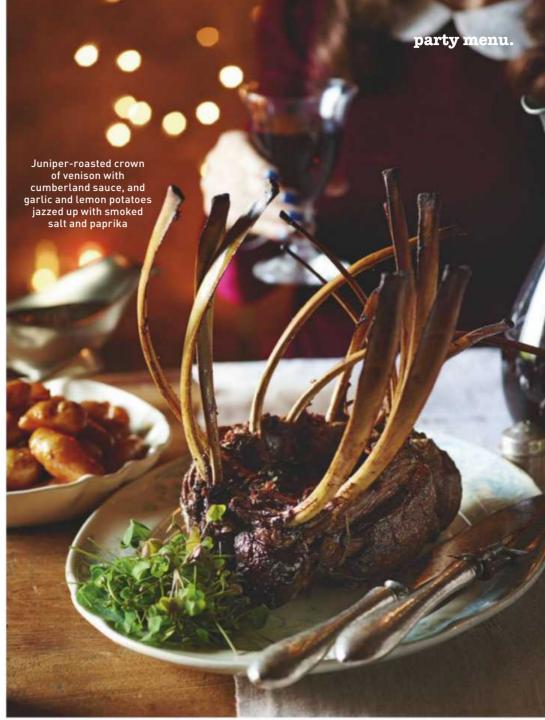
SERVES 6. HANDS-ON TIME 20 MIN



Make the lemon, garlic and paprika flavoured butter up to 24 hours in advance. \rightarrow

SPECIAL OFFER!

Get 10 per cent off a wild or naturally reared Frenchtrimmed venison rack from Holme Farmed Venison. To order, visit hfv. co.uk and use the code DELHFV10. Offer valid until 31 December 2015.



SUSY ATKINS' WINE PICKS

The canapés need a white wine that's neither too thin nor too rich – a balanced, zesty Spanish verdejo, from the eastern Rueda region. This will go well with the mushrooms, too, but put a light. fruity pinot noir (Chilean or New Zealand) on the table as an alternative. For the regal venison, open a Christmas favourite, a hearty red bordeaux - go for something decent from the Médoc and decant before serving to open up its flavours. Finish with sweet Australian wine with the tart, ideally an amber. raisin-scented

Rutherglen

liqueur muscat.

To serve, warm through to pouring consistency, then remove the garlic and pour over the potatoes.



The smoked salt is important to the flavour of the finished dish. Regular salt won't do.

- 1kg waxy potatoes (such as charlotte or yukon gold), chopped into chunks if large
- 75g unsalted butter
- 3 garlic cloves, bashed
- Juice ½ lemon
- Paprika to sprinkle
- Smoked sea salt (available from Sainsbury's, Tesco, Waitrose and Ocado; see tip) to serve

1 Put the potatoes in a large pan and cover with plenty of boiling salted water. Cook for 15-20 minutes until tender, then drain and leave to steam dry for a few minutes. 2 Meanwhile, melt the butter in a saucepan with the garlic cloves,

lemon juice and paprika. Let it sizzle a little, then remove the bashed garlic cloves. Put the potatoes in a serving dish, drizzle over the

flavoured butter, toss together and scatter generously with the smoked sea salt. Serve immediately.

PER SERVING 240kcals, 10.5g fat (6.6g saturated), 3.4g protein, 31.4g carbs (1.6g sugars), 0.8g salt, 3.5g fibre

Romanesco, toasted hazelnut, golden raisin and parsley salad 0

SERVES 6 AS A SIDE DISH, HANDS-ON TIME 15 MIN. PLUS SOAKING



Make the dressing up to 24 hours in advance, keep at room temperature, then

whisk thoroughly before serving. Make the salad and keep in the fridge, undressed, covered with a damp piece of kitchen paper. Take out of the fridge 20 minutes before serving and toss in the dressing.

- 1 large romanesco cauliflower, cut into florets and thinly sliced
- Small bunch fresh flatleaf parslev, leaves picked
- Handful hazelnuts, toasted in a dry frying pan and roughly chopped
- Handful golden raisins, soaked for 1 hour in just-boiled water, then drained

FOR THE DRESSING

- 1-2 tbsp truffle oil (optional)
- 1-2 tbsp sherry vinegar, to taste
- · Pinch light muscovado sugar
- 50ml cold-pressed rapeseed oil or extra-virgin olive oil

1 Put all the dressing ingredients into a serving bowl and whisk to combine, adding more truffle oil or sherry vinegar to taste. Season with salt and pepper, then add the salad ingredients. Toss everything together well, then taste, season

PER SERVING 144kcals, 11.1g fat (1.4g saturated), 3.8g protein, 5.5g carbs (4.5g sugars), trace salt, 3.3g fibre

Warm Christmas tart

SERVES 6 WITH LEFTOVERS. HANDS-ON TIME 45 MIN. OVEN TIME 1 HOUR 45 MIN. PLUS CHILLING AND SOAKING

66 This tart transforms mincemeat into a totally new and original dish – something vou'll be happy to enjoy long after Christmas is done. 99



Make the mincemeat up to a month in advance and keep covered in a cool

dry place. Make the pastry the day before and keep well wrapped in cling film in the fridge. The tart can be made and cooked in the morning, ready to warm through in a low oven just before serving. Keep at room temperature somewhere dry and cool.



If you're pushed for time you can use 410g readymade mincemeat but be

sure to add the 50g fresh breadcrumbs as in step 1.

Freeze the unused egg whites whisk them briefly until beginning to froth, then transfer to a freezer bag. Mark how many are in there and freeze for up to 1 month.

FOR THE MINCEMEAT

- 65g raisins
- 65g sultanas
- 65g currants
- 30g mixed peel
- 40ml brandy
- 35g finely chopped blanched almonds
- 50g suet
- 60g demerara sugar
- 50g fresh breadcrumbs

FOR THE ALMOND PASTRY

- 200g plain flour, plus extra to dust
- 80g icing sugar
- 25g ground almonds
- 110g unsalted butter, cold, cut into cubes
- 3 large free-range egg yolks

FOR THE FILLING

- 6 large free-range egg yolks
- 200g caster sugar



- 40ml freshly squeezed orange juice, plus finely grated zest 1 orange
- 100g plain flour
- 1 quantity mincemeat (see above and tips)
- Crème fraîche to serve

YOU'LL ALSO NEED

- 23cm fluted tart tin with a removable base
- Digital probe thermometer or sugar thermometer

1 For the mincemeat, put all the dried fruit and mixed peel in a large bowl with the brandy, toss to combine and leave for half an hour to soak. Add the almonds, suet, demerara, a pinch of salt and breadcrumbs and stir to combine. Cover and set aside. 2 To make the pastry, put the flour, icing sugar, almonds and a pinch of salt into a large mixing bowl. Rub in the butter with your fingertips (or whizz briefly in a food processor) until the mixture resembles breadcrumbs. Beat the egg volks briefly in a small bowl, then add to the flour mixture using a dinner knife. Once it starts to come together, bring it gently into a dough with your hands (don't overwork it), then tip onto a clean surface and knead briefly into a fat disc. Wrap in cling film and chill for 30 minutes. 3 Heat the oven to 180°C/160°C fan/ gas 4. Lightly flour the work surface, then roll out the chilled pastry to the thickness of a £1 coin and use to line the fluted tart tin, easing the pastry into the flutes, leaving a 1-2 cm overhang of pastry at the top. Chill in the fridge for 30 minutes, or in the freezer for 15 minutes.

4 Once the pastry is hard, prick the base all over with a fork, line with foil or baking paper, fill with baking beans or uncooked rice and bake for 20 minutes until the pastry feels lightly sandy around the edges. Remove the beans and foil, then return to the oven for another 5 minutes until the pastry is completely dry, feels sandy to the touch and there are no grey patches.







Trim off the pastry overhang neatly with a sharp serrated knife. Lower the oven to 150°C/130°C fan/gas 2. **5** To make the filling, put the 6 egg yolks in a large mixing bowl and whisk with an electric mixer until pale and fluffy. Put the sugar in a pan with 85ml water and heat gently until the sugar has completely melted. Turn up the heat, bring to a simmer and keep heating it, checking the temperature regularly with a digital or sugar thermometer. Once it reaches 120°C, pour the mixture in a thin stream into the egg yolks, whisking all the time and being careful not to let the syrup touch the beaters or the edges of the bowl, as it will solidify. Once the syrup is all incorporated, keep whisking until the mixture has cooled a little and is thick, pale and leaves a ribbonlike trail when you lift the whisk.

6 Whisk in the orange juice and zest.

Sift in the flour, then gently fold it in. Add the mincemeat and fold in carefully using a metal spoon or balloon whisk so you don't knock the air out of the mixture.

7 Pour the mixture into the tart tin, filling the pastry case to 1cm below the top. Bake for 40 minutes, then turn up the oven to 180°C/160°C fan/gas 4 for 10 minutes. Check that the filling is set – a skewer inserted into the middle should come out clean or with just a sheen on it. Leave the tart to cool to just warm, then serve with crème fraîche and a glass of brandy or some strong coffee.

PER SERVING (FOR 12) 463kcals,

PER SERVING (FOR 12) 463kcals, 18.9g fat (8.4g saturated), 6.8g protein, 63.7g carbs (40.4g sugars), 0.1g salt, 1.5g fibre a

NEXT
MONTH
Join the
Cookbook Club
as they serve up
dishes from their
favourite classic
cookbook, along
with a glass (or
two) of wine



HUGH FEARNLEY-WHITTINGSTALL'S

STAR LEFTOVEF RECIPE

When the feast is done, this dish from Hugh's latest book is his go-to recipe for savouring the remains of the big day

PHOTOGRAPHS, FOOD STYLING AND STYLING SIMON WHEELER

Hugh's turkey curry

SERVES 6-8. HANDS-ON TIME 25 MIN. SIMMERING TIME 30-40 MIN

66 To my mind, the lull between Christmas and New Year loses some of its sayour if it isn't fuelled at least in part by bowls of fragrant curry made from meaty leftovers. If turkey isn't your thing, you can, of course, make this recipe using chicken, lamb or beef.



The curry paste will keep chilled, in a sealed container, for up to 2 weeks. Freeze for up to 3 months.



This curry is great with a tablespoon of yogurt stirred in just before serving.

- 2 tbsp rapeseed or sunflower oil
- 2 onions, finely chopped
- 3 garlic cloves, halved and sliced
- 2 tbsp homemade curry paste (see recipe, above right) or a good shop-bought curry paste
- 400g leftover roast carrots or parsnips (or use fresh ones), cut into chunky pieces
- 400ml tin coconut milk
- 200-300ml chicken stock
- 1 bay leaf (optional)
- 400-500g leftover roast turkey, torn into large chunks
- Juice 1/2-1 lime
- Generous handful fresh coriander and/or mint, stalks removed, leaves roughly chopped, plus extra to serve
- Toasted flaked almonds and/or coconut flakes to serve (optional)

FOR THE HOMEMADE CURRY PASTE (OPTIONAL)

- · 4 shallots, finely chopped
- 6-8 garlic cloves, halved
- 2 thumb-size pieces fresh ginger, roughly chopped
- 4-6 green chillies (remove the seeds and membrane for less heat, if you like)
- 2 tsp ground cumin
- 2 tsp ground coriander
- 1 tsp ground turmeric

1 To make the curry paste, whizz all the ingredients together in a small food processor, adding just enough water to make a smooth, fragrant paste. Set aside.

2 Heat the oil in a large, heavy-based casserole over a medium-high heat. Add the onions with a pinch of salt and sauté until softened and golden (around 6-8 minutes). Add the garlic and fry for a further minute.

3 Reduce the heat a little, then add the curry paste and stir for a minute. Toss in the veg and stir until they're well coated in the oniony curry mix.

4 Pour in the coconut milk and stock and stir well. Add the bay leaf, if using. If your pan is very large, you may need to add a bit more stock or water to cover, but don't make the mixture too soupy.

5 Vigorously simmer, uncovered, for 10 minutes. If you're using fresh rather than roast veg, simmer for an extra 5-10 minutes. Add the turkey and cook until heated through (about 5-10 minutes). Stir in the lime juice and half the chopped herbs.

6 Scatter the curry with extra herbs and some toasted flaked almonds and/or coconut flakes, if using, then serve with basmati rice, naan or flatbreads and a dollop of your favourite chutney.

PER SERVING (FOR 8) 264kcals, 15.5g fat (9.1g saturated), 21.1g protein, 8.6g carbs (5.5g sugars), 0.4g salt, 3g fibre

WINE EDITOR'S CHOICE Serve with a fragrant, soft New Zealand gewurztraminer or pinot gris.

→ RECIPE TAKEN FROM RIVER COTTAGE: LOVE YOUR LEFTOVERS (£20; BLOOMSBURY)







66 I've lost count of the number of people who've told me they don't like

traditional fruit cake at Christmas, but I hardly know anyone who doesn't love a sponge made with ground almonds. If vou're one of those people, I'm going to tempt you with some flavours: how does citrus and rosemary with clementine buttercream strike you? Or cardamom cake with orange blossom buttercream? Or chocolate and ginger with sweet sherry buttercream? With this cake, you choose the flavour (and size) you like best. I defy anyone not to find a combination they love. The light covering of icing creates a wintry silver birch effect and the elegant decorations top it off in style. REBECCA SMITH, FOOD EDITOR

* Master recipe: four lavers, unflavoured

SERVES 24. HANDS-ON TIME 50 MIN, OVEN TIME 50 MIN, PLUS COOLING

For (inedible) decoration, we used olive leaves, redberried eucalyptus and wax flowers (from florists) and sugared crab apples (see box, right). Want to use other flowers or leaves? Check with your florist as to whether they're food-safe. When you buy the flowers and foliage, buy florist's tape and wrap it around exposed cut ends before putting on the cake.

The iced cake will keep chilled for 2-3 days, but is best on the day it's made. Wrap un-iced sponges in cling film,

then freeze in their tins for up to 3 months. Defrost before icing.

The butter and cream FOOD cheese for the buttercream need to be at the same temperature before they're mixed. Take them out of the fridge at the same time to warm up. If your buttercream is too soft after mixing. chill for an hour or so until firmer. If

the cakes will be on display for a while before being served, give them a bit of time in the fridge to firm up – they'll sit much more happily if they're cold to begin with.

- 550g unsalted butter, softened and cut into cubes
- 550g caster sugar
- 9 medium free-range eggs
- 400g ground almonds
- 150g plain flour
- 2 tsp baking powder

FOR THE BUTTERCREAM

- 300g unsalted butter, at room temperature
- 200g full-fat cream cheese, at room temperature
- 500g icing sugar

YOU'LL ALSO NEED...

- 2 x deep 20cm cake tins with removable bases, greased and fully lined with baking paper
- Flexible palette knife

1 Heat the oven to 180°C/160°C fan/ gas 4. Cream the butter and sugar in a mixing bowl with an electric mixer.

HOW TO SUGAR-FROST FRUIT & PETALS

This is an easy method and works particularly well with any fruit with a firm skin, or petals or small flowers. Whisk **2 egg whites** in a bowl using a fork until frothy. Using a small paintbrush or pastry brush, gently paint a layer of egg white onto your chosen fruit or flower. Drop onto a plateful of caster sugar or granulated sugar (depending on the look you're going for) and toss very gently to coat. Lay out on baking paper on top of a cooling rack and leave somewhere dry and cool for 1-2 hours until hardened. They will keep for 2-3 days in an airtight container - the more delicate the object, the quicker it will deteriorate.

CHOOSE FROM THREE STYLES

• MAKE IT 3 LAYERS

Use 3 x deep 23cm tins in step 1. Each layer will take about 35-40 minutes to cook. Don't slice horizontally.

• MAKE IT 6 LAYERS

Use 3 x deep 18cm tins in step 1. They'll take the same time as the 20cm sponges. Cut each into two, as in the recipe, before stacking.

When light and fluffy, add the eggs, 2 at a time, beating well after each addition. In another bowl, mix the almonds, flour and baking powder with a pinch of salt, then add to the butter mixture in thirds, folding in with either the mixer on the slowest speed, or with a metal spoon, until just combined. Divide between the cake tins, smooth the tops, then bake for 50 minutes or until risen. lightly golden and springy to the touch. Cover with foil if they start to brown too much. Cool in the tins for 10 minutes, then remove the cakes to wire racks and cool completely. 2 To make the buttercream, put the butter and cream cheese in a mixing bowl (see tips) and beat with an electric mixer until combined and smooth. Sift in the icing sugar in batches, beating well between each addition until smooth.

3 To assemble, cut each cake in half horizontally using a long serrated knife (or see deliciousmagazine.co. uk/stories/how-to-slice-a-plainsponge-horizontally) to make 4 sponges. Put one sponge on a serving platter and spread with a layer of buttercream using a palette knife. Top with a second sponge and repeat until you have 4 layers. Spread the rest of the icing around the cake, scraping here and there with the palette knife to give a mottled design. Decorate (see Know-how) to serve. PER SERVING 617kcals, 42.5g fat (21.1g saturated), 8.5g protein, 50.2g carbs (44.6g sugars), 0.3g salt, 0.2g fibre 🖪



CHOOSE FROM THREE FLAVOURS

Cardamom cake with orange blossom buttercream

Crush the seeds from **15 green cardamom pods** to a powder and fold in with the flour (step 1). Stir **1-2 tsp orange blossom water** through the buttercream (add it to taste – some are stronger than others), once you've added the icing sugar (step 2).

Citrus and rosemary cake with clementine buttercream

Add the zest of 2 lemons and 2 clementines to the butter and sugar (step 1), then fold in the leaves from 3 rosemary sprigs, chopped very finely, when you mix the flour with the ground almonds. Add the juice of 1-2 clementines (depending on size) to the buttercream once you've added all the icing sugar (step 2). Chill for 40 minutes until firm.

Chocolate and ginger cake with sweet sherry buttercream In step 1, stir 100g very finely chopped crystallised ginger into the creamed butter and sugar, and stir in 200g dark chocolate melted with 50ml whole milk after beating in the eggs. Substitute 25g of the flour for 50g cocoa powder. For the buttercream (step 2), whisk 3 tbsp sweet (cream) sherry into it once you've added the icing sugar. Chill the buttercream for 30 minutes before using it to ice the cake.

The great HANGOVER-CURE TOUR OF BRITAIN

We've all done it had that 'one for the road' at the party that goes on a bit too long... The next day, we're officially 'hungrover' (hungry and hung over) and need something filling and satisfying to eat. A plate of carb-rich food is a better salve than the traditional hair of the dog but did vou know just how much our cures of choice vary around the country? Let Andrew Webb take you on a red-eyed, belly-rumbling tour

COUNTRYWIDE

THE FRY-UP

Let's begin with the classic, available everywhere. On my plate there'd be sausage, bacon, eggs (fried, naturally) and toast (fried bread is a once-a-year indulgence, usually after my birthday). I'd also go for black pudding and mushrooms. I'm not bothered about tomatoes or sugary baked beans, and regard hash browns as an abomination. For me, the sauce must be brown, though ketchup is permissible for children and the infirm.

Perhaps my preference is down to me being English. There are regional differences, after all. The Full Welsh contains laverbread (fried seaweed) and cockles, while the Full Scottish includes fried haggis or white pudding (oats and suet in a sausage). The Ulster Fry of Northern Ireland contains a farl (a kind of flatbread that can be made with wheat flour or potato) as well as toast, and potentially fried bread too. Oooph!

COUNTRYWIDE

THE SAUSAGE BUTTY

(but what shape is your sausage?)

Next up, the sausage butty. Believe it or not, there are more than 470 varieties of sausage in the UK. A survey by Kantar Worldpanel in 2011 found that "sausage-eating frequency rises the further north one travels", with the Scots and Northern Irish eating the most. But what type of sausages are different regions buying? In the Midlands, they like their bangers thick, while the Welsh prefer thinner chipolatas, and Yorkshiremen (and women) go for skinless. And surprisingly, Sussex is where most Cumberland sausage devotees live. As for lorne sausage (sausagemeat pressed into a loaf tin and sliced into flat squares), you'd be hard-pressed to find any south of the border, yet it's a favourite in Scotland, where Tesco sells more than 600,000 packets a year.

And now for three regional classics you've probably never heard of unless you're a local. They've come to be associated with these places and are loved by the people who live there. Best of all, they've achieved the ultimate accolade: being eaten and enjoyed, even by the stonecold sober. Cheers to that, I say.

NORTH EAST

PARMO

Just as Milan has veal Milanese, Teeside has parmo (chicken parmesan). It was imported to 'The Boro' (Middlesbrough) by an American army chef after the war, and consists of a flattened chicken breast coated in breadcrumbs that's fried, then topped with béchamel sauce and grated cheese. Oddly, it doesn't contain any parmesan.

The beloved parmo graces many a restaurant menu in the region. Borge Italian restaurant in Stockton-on-Tees scooped 'Best Restaurant Parmo' for the second vear running in the Parmo World Championships 2015. Health food restaurant Nosh in Middlesbrough offers a low-calorie version. In 2009 Asda began stocking parmo in 15 stores in the North East, where the dish remains a firm favourite.

NORTH WEST PASTY BARM

Should you wake up in Bolton and think "How the heck did I get here?" you can easily pass for a local by ordering you and your hangover a pasty barm. This concoction (delicacy really isn't the word here) comprises a meat and potato pasty served in a buttered barm cake (a large, flat bread roll). Definitely not the 'no carbs before Marbs' diet plan option...

WEST MIDLANDS

STAFFORDSHIRE **OATCAKES**

Head south from Lancashire for an hour and you reach The Potteries. Here they soak up the booze with Staffordshire oatcakes, also known as Potteries poppadoms. Oat flour, water, yeast and a pinch of salt and sugar are mixed and cooked like pancakes on a hotplate. They're then rolled up and eaten hot, or filled with cheese or ham and toasted. One bakery alone makes 5,000 oatcakes a day and is just one of around 50 oatcake shops in the area. That's an awful lotta oatcakes...

Presenting what we consider to be the ultimate hangover cure \rightarrow





THE TOM KERRIDGE CURE-ALL SANDWICH

Pickled chilli ham and cheese toastie with parmesan crisp

MAKES 1. HANDS-ON TIME 15 MIN

This is my super-deluxe version of cheese on toast.

I use pickled green chillies – they give a lovely, sharp acidity to the sandwich – but gherkins, capers or even pickled onions would work too. The parmesan crisp is an added bonus, but it's not essential – simply omit it for a quick toastie.

Good quality bread makes this sandwich. Go for something with a bit of structure, such as a country loaf.

- 20g butter, softened
- 2 slices bread (see tip)
- 80g cheese (ideally comté, gruyère or emmental, but a strong cheddar is good too), sliced
- 1 thick slice good smoked ham
- 1 tbsp chopped pickled green chillies (the food team used jalapeños, but pickled guindillas would work well too – see Tom's introduction)

FOR THE PARMESAN CRISP

• 15-20g parmesan, finely grated

1 Heat the oven to 180°C/160°C fan/ gas 4. Heat a large non-stick frying pan over a medium heat on the hob. Spread the butter on one side of the bread slices.

2 Assemble the sandwich directly in the pan. Put one bread slice,

butter-side down, in the pan. Lay half the cheese slices on top of the bread, followed by all the ham. Scatter over the chopped chillies and place the remaining sliced cheese on top. Cover with the other bread slice, butter-side up, and press gently to squeeze everything together.

3 Cook the sandwich for a few minutes until the bottom is lovely and golden brown. Carefully flip over the sandwich and cook the other side for a further few minutes until the bread is browned and the cheese is starting to ooze (about 3 minutes each side should do it).

4 Transfer the toasted sandwich to a baking tray, then bake in the oven for around 5 minutes to ensure the cheese melts completely.

5 Meanwhile, for the parmesan crisp, wipe the frying pan clean with kitchen paper and set over a low-medium heat. Sprinkle the parmesan in an even layer in the centre of the hot pan. Cook gently for 3-4 minutes until the parmesan has melted and is nicely golden brown and crisp.
6 Quickly remove the parmesan crisp from the pan with a fish slice or palette knife and, while it's still warm, pop it inside or on top of the grilled cheese sandwich. Halve, then eat straightaway.

PER SERVING 766kcals, 50.7g fat (30.4g saturated), 40g protein, 36.3g carbs (2.5g sugars), 3.4g salt, 2.2g fibre
Do you have a go-to hangover cure?
Tweet us at @deliciousmag using #hungrover and we'll print the best 1



DRAMAQUEENS



Chocolate, hazelnut and cherry tart with burnt meringue, p116

Few courses have the power to delight and impress the way a great pudding can: the shape, the colours, the aroma—and that's before you've tasted it. We've created a new collection of showstoppers, each with an added twist: not only are they beautiful, but all of them are designed so you can add a final bit of theatrics when you serve them...

Because when it comes to drama at the festive table, we're all after a smash-hit

RECIPES THE FOOD TEAM PHOTOGRAPHS TOBY SCOTT FOOD STYLING LOTTIE COVELL STYLING TONY HUTCHINSON



Damson roly-poly doughnut puddings with boozy custard

SERVES 6. HANDS-ON TIME 30 MIN. OVEN TIME 25 MIN PLUS FREEZING



We've used a jam roly-poly pastry recipe here, but made it into a pudding. The theatre

comes from the discovery of an oozing jam centre.

Jam won't ever fully freeze, due to its high sugar content (step 1), but it must be very cold.



Prepare the puddings up to most of the way through step 3 – ie, make them but

don't bake. Chill for up to 24 hours, covered in cling film. Bring up to room temperature, then bake.



The egg wash and sugar crust makes the puds look like a doughnut. Make sure

they're thickly coated - it provides a gorgeous texture contrast.

- 6 tsp damson jam
- Butter, softened, for greasing
- 100g caster sugar for coating, plus 3 tbsp for sprinkling
- 300g self-raising flour, plus extra to dust
- 6 tbsp light muscovado sugar
- 150g vegetable suet
- 200ml whole milk
- 1 medium free-range egg yolk, lightly beaten, to glaze

FOR THE BOOZY CUSTARD

- 470ml whole milk
- 100ml double cream
- 1 tbsp cornflour
- 4 medium free-range egg yolks
- 50g caster sugar
- 50ml Cointreau or other clear liqueur

YOU'LL ALSO NEED...

• 6 x 100ml ramekins

1 Heat the oven to 200°C/180°C fan/ gas 6. Put 1 tsp jam in 6 holes of an ice cube tray. Freeze for at least 3 hours or overnight (see Know-how). Grease 6 ramekin moulds thickly with butter, then coat with the 100g sugar. 2 Sift the flour into a large mixing

bowl with a pinch of salt. Stir in the muscovado sugar and suet. Mix in the milk with a palette knife or metal spoon to form a firm dough. Tip onto a lightly floured surface and knead for a minute, then divide into 6. **3** Shape each piece into a ball, then flatten into small circles about 2cm thick. Put a portion of frozen jam in the centre of one, then bring the pastry edges together and pinch firmly to seal the jam inside. Put, seal-down, into a sugar-coated ramekin. Gently brush the top of the dough with egg glaze and sprinkle generously with sugar (see tip). Repeat with the rest of the dough, then put the ramekins in a baking tray and bake in the oven for 25 minutes or until golden and risen. 4 Meanwhile prepare the custard. In a medium saucepan, gently heat the milk and cream. In a large bowl, combine the cornflour, egg yolks, sugar and liqueur. When the creamy milk starts to steam, whisk it into the yolk mixture. Clean the pan, then return the custard to it. Over a very low heat, gently stir the custard until it starts to thicken and bubble - if lumps start to form, whisk firmly. Put the puddings on plates and serve with the custard on the side. PER PUDDING 594kcals, 25.2q fat (14.1g saturated), 6.5g protein, 84.2g carbs (43.7g sugars), 0.5g

salt, 2.2q fibre

PER CUSTARD SERVING 254kcals. 15.4g fat (8.4g saturated), 8g protein, 16.2g carbs (14g sugars), 0.3q salt, no fibre

Caramelised orange cheesecake with spun sugar crown

SERVES 10. HANDS-ON TIME 1 HOUR 20 MIN. OVEN TIME 50-55 MIN, PLUS COOLING



Prepare the cheesecake 24 hours before you're ready to decorate it. The

spun sugar melts quickly, especially in a warm room. Prepare the oranges up to 12 hours beforehand, then cover and chill. The icing and spun sugar are best made just before decorating.



When making spun sugar, cover the entire work surface you're using with cling film, then cover a large chopping board in baking paper or foil to make cleaning easier. Boil used utensils in water in a large pan to remove stubborn caramel.

Caramel cools quickly but 30 seconds on the hob should bring it back to the correct temperature.

FOR THE BASE

- 80g unsalted butter
- 200g digestive biscuits
- Finely grated zest 1 orange

FOR THE FILLING

- 560g full-fat cream cheese (we like Philadelphia)
- 250g mascarpone
- 200g caster sugar
- 3 large free-range eggs
- 1 tsp vanilla bean paste
- 50g plain flour

FOR THE CARAMELISED ORANGES

- 3 oranges, peeled and sliced into rings, plus 1 tbsp orange juice, squeezed from the peel trimmings
- 150g caster sugar
- 2 tbsp Grand Marnier or similar orange liqueur

FOR THE SPUN SUGAR

• 80g caster sugar

FOR THE MASCARPONE ICING

- 250g mascarpone
- 30g icing sugar
- 1/2 tsp vanilla bean extract

YOU'LL ALSO NEED...

- 20cm diameter x 8cm deep loose-bottomed cake tin and a sugar or digital probe thermometer
- 1 For the base, melt the butter in a small pan over a low heat. Whizz the biscuits and orange zest in a food processor to a crumb texture. Pour in the butter and whizz until the mixture starts to stick together. 2 Press the biscuit crumb base evenly into the bottom of the cake tin so it's compacted down well. Chill in the fridge until needed.



FAVOURITE Rebecca Smith. food editor

"The sugared, crusty outside of the damson puddings was irresistible, only topped by being broken into to reveal fluffy centres hiding pools of molten jam. We were licking our lips in glee."





3 Heat the oven to 160°C/140°C fan/ gas 3. For the filling, combine the cream cheese, mascarpone and caster sugar in a mixing bowl. Using an electric mixer, whisk the ingredients until smooth. Add the eggs one at a time, then the vanilla, whisking until smooth. Stir in the flour with a wooden spoon. 4 Pour the mixture into the tin, on top of the prepared base, making sure the top of the filling is smooth and even. Put in a baking tray, then bake for 50-55 minutes until set but

completely in the tin. 5 Meanwhile, prepare the caramelised oranges. Put the orange pieces in a medium heatproof bowl. Put the caster sugar in a medium non-stick frying pan over a low heat and gently melt, allowing it to turn to caramel. Remove the pan from

with a good wobble. Leave to cool

the heat and pour in 2 tbsp water, the Grand Marnier and 1 tbsp orange juice (take care as it may spit and bubble). Return to a low heat and stir until the caramel loosens. Pour over the oranges in the bowl and allow to cool. 6 Once the cheesecake is cool, turn out onto a plate and, just before serving prepare the spun sugar. Thoroughly grease a rolling pin or knife steel and lay it over baking paper. Put the 80g caster sugar in a large deep frying pan over a low-medium heat. Allow the sugar to dissolve and slowly turn into caramel. Don't stir until all the sugar has melted; swivel the pan carefully to allow the sugar to melt evenly. **7** For spun sugar the temperature of the caramel needs to be 120°C. Use a sugar or digital thermometer

to check this. You may find the

caramel is already over this temperature. If so, let it cool slightly (see tips).

8 When the caramel reaches the correct temperature, remove from the heat. Using a wooden spoon, carefully swish the caramel back and forth over the rolling pin to create the spun sugar. You'll need to work fast as the sugar sets quickly. When it has cooled enough you'll find you can mould it with your hands. **9** For the icing, mix the mascarpone with the icing sugar and vanilla. Dollop the mascarpone icing on top of the cheesecake, then top with the caramel oranges, dribbling the caramel down the sides of the cheesecake. Finally, add the spun sugar on top at the table – ta-dah! - and serve immediately. PER SERVING 705kcals, 46.8g fat (30.3g saturated), 9.8g protein, 58.9g carbs (47.2g sugars), 0.7g salt, 1.5g fibre

Chocolate, hazelnut and cherry tart with burnt meringue

SERVES 12-16. HANDS-ON TIME 1 HOUR 15 MIN, OVEN TIME 30-35 MIN, PLUS CHILLING



To get the right sweetness balance, we used high cocoa-content milk

chocolate (around 34 per cent cocoa solids). Find it in large supermarkets or speciality chocolate shops such as Hotel Chocolat. Otherwise use 300g dark and 100g milk chocolate.



The tart, without the meringue, will keep chilled for up to 2 days. Bring back

to room temperature before topping with the meringue to finish.



To get the burnt meringue effect, you'll need a chef's blowtorch (grilling the

meringue would melt the filling). We recommend buying one if you like making puddings (they're amazingly useful) but if you don't have one you could serve the meringue snowy white, or omit it altogether and serve the tart with softly whipped cream or crème fraîche.

FOR THE PASTRY

- 200g plain flour, plus extra to dust
- 100g cold unsalted butter, cubed
- 2 tbsp caster sugar
- 2 medium free-range egg yolks, mixed with 2 tbsp cold water (whites reserved and lightly beaten for glazing)

FOR THE FILLING

- 200g blanched hazelnuts
- 50g unsalted butter
- 400g high cocoa content (about 34 per cent) milk chocolate, broken into chunks – see Know-how
- 300ml double cream
- 100g caster sugar
- 2 x 390g jars cherries in kirsch (we used Opies), drained, torn in half and patted dry with kitchen paper

FOR THE MERINGUE

- 2 large free-range egg whites
- 100g icing sugar
- 1/2 tbsp cornflour

YOU'LL ALSO NEED...

- 23cm x 4cm deep, fluted loosebottomed tart tin
- Chef's blowtorch (to serve with drama – see tip)

1 For the pastry, whizz the flour,

butter and a pinch of salt in a food processor until the mixture resembles breadcrumbs. Pulse in the sugar, then add just over half the egg yolk mixture; pulse until the pastry starts to come together. If it looks a bit crumbly, add a bit more egg until it forms a soft dough. Tip out onto a lightly floured surface and bring together with your hands. Knead very briefly until pliable, then shape into a fat disc, wrap in cling film and chill for 1 hour. 2 Heat the oven to 190°C/170°C fan/ gas 5. Remove the pastry from the fridge and roll out on a floured surface to the thickness of a £1 coin. Use to line the tart tin, pressing it into the edges. Roll a rolling pin over the top to cut off the excess, then push the pastry gently into each

flute to secure. Chill in the fridge for 30 minutes or the freezer for 15. 3 Once the pastry is firm, line with foil or baking paper and fill with baking beans or rice, then bake for 20 minutes in the middle of the oven. Remove the beans/rice and foil/ paper, then bake for 5 minutes or until the pastry is crisp and sandycoloured with no grey patches. 4 Turn the heat down to 170°C/ 150°C fan/gas 3½. Brush the inside of the pastry case all over with the beaten egg whites, then return to the oven for 5 minutes. This will form a waterproof barrier between the filling and the pastry, keeping the base and sides crisp. Leave the pastry to cool completely in the tin. **5** To make the filling, turn the oven back up to 180°C/160°C fan/gas 4. Lay the hazelnuts out on a baking tray and toast in the oven for 10 minutes or until deep golden. Whizz in a food processor for 4-5 minutes, scraping down the sides occasionally. The hazelnuts will start to release their oils and turn into hazelnut butter (just a little bit rougher than smooth peanut butter). Once this happens, whizz through the unsalted butter and a large pinch of salt until smooth. 6 Put the chocolate, double cream

and sugar in a large heatproof bowl set over a pan of very gently simmering water (just the odd bubble is what you're looking for). The base of the bowl shouldn't touch the water. Allow to melt very slowly, stirring occasionally, until the chocolate has almost entirely melted. Stir gently, leave until there are no lumps visible, then remove from the heat and transfer to the food processor with the hazelnut mixture. Whizz together until combined and smooth.

7 Tip the cherries into the pastry case, then spoon over the chocolate mixture and smooth the surface. Cover the tart very loosely with foil (try not to let it touch the surface) and chill for at least 2-3 hours until the filling is firm (it will keep for up to 48 hours at this stage; see Make Ahead).

8 For the meringue, put the egg whites in a large heatproof bowl and whisk briefly with an electric mixer to combine. Sift in the icing sugar, then whisk until well combined. Set the bowl over a pan of gently simmering water and whisk until you have a thick, stable meringue - it shouldn't move at all when you move the bowl. Remove from the heat and whisk in the cornflour until smooth, then leave to cool a little. **9** Once the tart is firm, remove from the fridge around 30 minutes before you want to serve. Spoon the meringue into the centre of the tart, swirling it into peaks as you go. Take the tart to the table and, using a chef's blowtorch, brown the outside of the meringue just before serving to "oohs" and "aahs".

PER SERVING (FOR 16) 488kcals, 30.7g fat (14.7g saturated), 6.2g protein, 45.4g carbs (34.3g sugars), 0.3g salt, 2.7g fibre

Balsamic caramel swirl ice cream and magic chocolate sauce

SERVES 8. HANDS-ON TIME 1 HOUR, PLUS FREEZING



The ice cream will keep in the freezer, well covered, for up to 3 months. The

chocolate sauce will keep, chilled, for 3-4 days – reheat and cool again before serving.



This is a mousseline ice cream – it has a thick, airy texture that melts in the

mouth. You'll need an ice cream maker to make it. If you don't have one, or are short on time, buy a tub of good quality ice cream, leave to soften a little, then continue from step 5, adding the balsamic caramel.

The egg whites can be frozen in a bag, whisked lightly with a pinch of salt, for savoury recipes.

FOR THE ICE CREAM

- 180g caster sugar
- 1 vanilla pod, split
- 6 medium free-range egg yolks (see tip)
- 600ml double cream



FOR THE BALSAMIC CARAMEL

- 150g caster sugar
- 40g unsalted butter
- 100ml double cream, at room temnerature
- 1 tbsp good quality balsamic vinegar (we recommend Belazu)

FOR THE CHOCOLATE SAUCE

- 150g dark chocolate (around 70 per cent cocoa solids)
- 100g culinary (flavourless) coconut oil
- 40g golden syrup

YOU'LL ALSO NEED...

• A sugar or digital probe thermometer

1 For the balsamic caramel, put the caster sugar in a heavy-based frying pan and heat very gently until it starts to dissolve. As the edges colour, drag them into the centre of the pan with a metal fork so the caramel melts evenly. Once the sugar has completely melted, let it bubble until it turns a rich golden caramel colour (don't let it get too dark), then immediately add the butter, stirring to melt. Remove from the heat and add the cream and balsamic vinegar, then return to the heat, stirring. Gently bubble to form a rich, smooth caramel sauce. Stir in a good pinch of sea salt to taste, then leave to cool completely. 2 For the ice cream, put a 1 litre loaf tin in the freezer. Put the sugar and 150ml water in a heavy-based pan, then scrape the vanilla seeds from the pod and add to the pan with the pod. Heat gently until the sugar dissolves. Put the egg yolks in a large mixing bowl and set aside. **3** Once the sugar has dissolved, turn up the heat and boil until the syrup reaches 120°C when tested with a digital probe thermometer or sugar thermometer (around 8-10 minutes). Remove from the heat, take out the vanilla pod using a fork, then

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gradually pour the syrup into the egg volks in a thin stream, whisking all the time with an electric mixer as you go (it might be easier to get someone to help you here). Try to keep the syrup away from the whisks and the edges of the bowl - if it hits cold metal it will solidify. Once all the syrup has been added, keep whisking the eggs until they're thick and pale and leave a ribbon-like trail when the whisk is raised. 4 Leave the egg mixture to cool, whisking occasionally. Whip the cream to very soft peaks in another bowl then, once the egg mixture is cool, fold the cream into the egg mix in thirds with a balloon whisk, being careful not to knock out the air. Transfer to an ice cream machine and churn until softly frozen. **5** Once the ice cream is churned, transfer half to the frozen loaf tin. Working quickly, dollop over a generous layer of the balsamic caramel in haphazard blotches. Top with a second layer of ice cream, then repeat, swirling the final caramel blobs into the top of the ice cream gently. Cover with cling film and freeze until needed. **6** To make the chocolate sauce, put the chocolate, coconut oil and golden syrup into a heatproof bowl and set over a pan of very gently simmering water (you want to see iust the odd bubble) - don't let the bowl touch the water. Stir now and then to melt, then allow to cool to room temperature. Transfer to a jug. 7 Remove the ice cream from the freezer around 5-10 minutes before serving. Using a hot ice cream scoop, scoop balls into bowls or coupes. Take to the table and pass around the chocolate sauce. It will solidify on touching the ice cream,

iust like tempered chocolate. PER SERVING (ICE CREAM)

553kcals, 39.6g fat (25.1g saturated), 4.5g protein, 44.7g carbs (44.7g sugars), 0.4g salt, 0.2g fibre

becoming a snappable consistency

PER SERVING (CHOCOLATE SAUCE)

195kcals, 14.4g fat (11g saturated), 1g protein, 15.1g carbs (14.9g sugars), no salt, 0.6g fibre

Vanilla and ginger soufflés with blackberry gin sauce

SERVES 4. HANDS-ON TIME 45 MIN. OVEN TIME 15-20 MIN



Soufflés are capricious. In testing, ours held well for a few minutes after coming

out of the oven, but depending on the size/thickness of your ramekins, your oven, and the temperature and humidity of the room you're cooking and serving in, they may sink more auickly. We recommend serving them straight from the hot baking sheet at the table. Keep them on the hot surface for as long as you can, as this will help them stay upright.



Make the blackberry syrup (step 1) up to 2 days ahead and chill. Reheat gently to

serve. Make the custard base for the soufflés (steps 3-5) up to 24 hours ahead and chill. Bring to room temperature, then mix with the egg whites and bake just before serving.



Make sure your eggs are at TEAM'S room temperature before beginning the recipe.

- 60g melted and cooled butter to grease
- 85g caster sugar, plus extra to dust the ramekins
- 4 large free-range eggs, separated (see tip)
- 2 tbsp plain flour
- 250ml whole milk
- 50ml double cream
- ½ vanilla pod, split, seeds scraped
- Squeeze lemon juice
- 15g stem ginger in syrup, drained and very finely chopped
- 15g fresh ginger, finely grated

FOR THE BLACKBERRY SAUCE

- 300g frozen blackberries
- Large splash gin (optional)
- Squeeze lemon juice
- 100g caster sugar

YOU'LL ALSO NEED...

6 x 150ml ramekins

1 For the blackberry sauce, put the blackberries in a saucepan with the gin, lemon juice and caster sugar. \rightarrow





Add 100ml water and bring to a simmer, cooking until the blackberries have fallen apart and the liquid is syrupy. Strain through a fine sieve, taste and add a little more sugar or gin if you like, then set aside until needed (warm it just before serving). 2 Lightly brush the inside of the ramekins with butter using a pastry brush, making even upward strokes from the base to the top. Tip a handful of sugar into a ramekin, then turn and tilt it so the sugar covers it evenly. Tip the excess into the next ramekin. Repeat for all the ramekins. 3 In a medium glass bowl, using a balloon whisk, whisk the egg yolks and 35g of the sugar until pale and fluffy, then whisk in the flour until well combined. In a medium heavy-based saucepan, heat the milk and the cream with the vanilla seeds and pod until just steaming. 4 Meanwhile, heat the oven to 210° C/ 190° C fan/gas $6\frac{1}{2}$ and put a baking sheet inside to heat up. When the milk mixture is just steaming, remove the pod, then pour a third of the milk into the egg yolks, whisking thoroughly with the balloon whisk as you go. Very gradually pour in the rest of the milk mixture, whisking. 5 Pour the mix back into the pan and set over a medium heat. Whisk continuously as it warms, making sure you reach the corners of the pan. Continue stirring for 1 minute after the mixture has come back to the boil - it should thicken enough to gently hold its shape when swirled. Pour the custard into a baking dish and spread over the base to cool. Cover with a sheet of cling film, making sure it touches the surface to prevent a skin forming. When cool, transfer the custard to a large bowl. 6 Put the egg whites and a squeeze of lemon juice into another large clean, dry bowl and whisk using an electric hand mixer until soft peaks form. Add the remaining 50g sugar, 1 tbsp at a time, whisking for 10 seconds before adding the next tbsp. Beat until the whites form stiff glossy peaks. Once cooled, add the two gingers to the custard mixture

with a pinch of salt, then whisk well. 7 Add one third of the meringue to the cooled custard and whisk gently with a balloon whisk to combine thoroughly. Gently fold in the rest of the meringue with a metal spoon, taking care not to knock out the air. 8 Fill each ramekin with soufflé mix to a third of the way full, then firmly tap on a tea towel on a work surface so the mixture evenly disperses in the ramekin. Gently add the rest of the mixture so it comes just above the top of the ramekins. Using a palette knife, evenly and firmly scrape the excess mixture off the top so the mixture has a perfectly flat surface, flush with the top of the ramekins. 9 Place gently on the heated baking sheet, put in the oven, then lower the temperature to 200°C/180°C fan/gas 6 and cook for 15-20 minutes until the soufflés are risen and golden on the top, with a small wobble when you shake them. 10 Serve immediately at the table with the warmed blackberry sauce. Pierce a hole in the soufflés and pour in the sauce, so the soft inner mixture blends with the sauce - voilà! PER SOUFFLÉ (WITH SAUCE) 558kcals, 25.6g fat (14.1g saturated), 12.8g protein, 61.8g carbs (55.5g sugars), 0.6g salt, 3.6g fibre

Banana and bourbon crepe cake

SERVES 12-16. HANDS-ON TIME 45 MIN, PLUS CHILLING



For the full effect, bring this to the table whole so it looks like a normally iced cake,

then cut to reveal the hidden crepes.

Make on the morning of the day you want to serve it, as the bananas that give it a

gorgeous freshness will discolour if you leave them for too long.

- 4 very ripe bananas
- 2 x 500g tubs mascarpone
- 200ml double cream
- 2 tbsp maple syrup
- 6 tbsp bourbon
- 30 ready-made crepes (at least 23cm in diameter)

- 6 gelatine leaves
- 100g pecans, toasted
- 3 tbsp demerara sugar

YOU'LL ALSO NEED...

• 23cm loose-bottomed cake tin

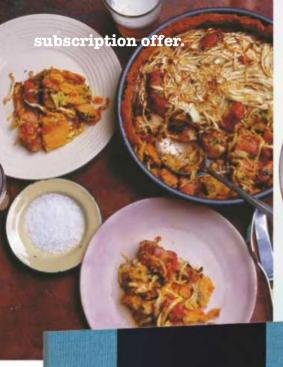
1 Whizz the bananas, mascarpone, cream, maple syrup and bourbon in a food processor until smooth. Trim the crepes to fit into the tin - the easiest way is to layer up a few at a time, put the base of the tin on top and cut around it with a sharp knife. 2 Soften the gelatine leaves in cold water for 5 minutes, then squeeze out the excess water, put in a medium saucepan with 2 tbsp water and melt over a very gentle heat - don't allow it to get anywhere near boiling. 3 Add the banana mix to the pan off the heat and stir to combine, then pass through a sieve. Lay a crepe on the base of the cake tin and spread over a little banana mixture (about 3 tbsp), then top with another crepe and more mixture, spreading the mixture all over the crepe so it's covered in a thin layer. Repeat with the remaining crepes but leave the top crepe uncovered and reserve about a third of the mixture to cover the top and sides later.

4 Cover the top layer with cling film and a smaller cake base. Put a few full food tins on top to weigh down the cake, then chill for 1-2 hours. Cover the remaining banana mixture and keep it somewhere cool - it will become solid in the fridge, so don't chill it. Once the crepes have been compacted, remove the food tins, small cake tin and cling film. Turn out the cake onto a serving plate, then use a palette knife to ice the sides and top with the reserved mixture. Return to the fridge for 1-2 hours until totally firm. Take out of the fridge 30 minutes before you want to serve it.

5 To serve, roughly crush the pecans and demerara in a pestle and mortar, then sprinkle over the cake.

PER SERVING (FOR 16) 524kcals, 41.3g fat (23.4g saturated), 7.2g protein, 27.4g carbs (12.8g sugars), 0.6g salt, 0.7g fibre d

NEXT MONTH Comforting puddings for cold nights







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COMING NEXT MONTH IN... 1C10US A cosy start to the New Year Nigel Slater's comfort food • Warming Alpine classics • Ultimate mac 'n' cheese • Hearty winter flavours get a fresh twist AND DON'T MISS.. • Lighter ideas for the year ahead • Eating healthily: the sane view ON SALE • The scandal of food teaching in our schools • When cooks do book club... 1-31 JAN Meet the cookbook club!

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15 PAGES OF KNOW-HOW TO GET YOU COOKING SMARTER, FASTER AND WITH GREATER CONFIDENCE

MEET OUR EXPERTS





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COVELL
Deputy
food editor



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HOLLWEG
Chef, food writer and delicious.



XANTHE CLAY
Chef, writer,
preserves and
freezing expert



SUSY ATKINS
Writer, TV
presenter and
delicious.
wine editor



THE 30-MINUTE CAKE DECORATION p137

She claimed the crown in series four of *The Great British Bake Off*, and now Frances Quinn is back with a shortcut showstopper. Her easy-to-follow, step-by-step instructions are the (ahem) icing on the cake



MINCE PIES WITH A TWIST p133

Actually, more a full-blown triple back-somersault with a twist. Another inspired recipe from baking maestro Richard Bertinet

CHRISTMAS COOK SCHOOL p126

What do you get when five food experts gather round a table at Christmastime? A cornucopia of tips and tricks to help the festive season run smoothly – and taste amazing









Your Christmas emergencies... solved

THE GRAVY IS TOO THIN

HENRY You don't have to thicken it with flour. I prefer to make gravy with good reduced stock – I make a giblet stock in advance, add the cooking juices, then make sure I allow enough time for the gravy to simmer and reduce to the right consistency. You can whisk in butter at the end to make it richer if you want. If you do add flour, mix it with the fat in the roasting tin and cook it until pale golden before you add any liquid. It will give your gravy a rich brown colour.

THE POTATOES AREN'T CRISPING

LUCAS Divide them between two tins (buy some disposable foil ones so you're ready for such emergencies), toss them in a bit more hot oil (don't add it cold or it will have the opposite effect) and turn up the oven to help the outsides crisp.

NOT ENOUGH SPACE IN THE OVEN REBECCA Wait until the turkey comes out before you roast the potatoes and other veg. Remember that the bird can be left to rest for up to 2 hours, uncovered – it will keep its heat.

THE TURKEY'S OVERCOOKED

JOHN Leave the turkey to rest breast-down, so the juices have a chance to run back into the meat.

LYNDY Give people more brown meat than white. Even if the breast is overcooked, the legs are likely to be soft and delicious. Make more gravy than you would normally, too, so you can douse the turkey breast with it. It might help to be even more generous with the wine, too!

THERE AREN'T ENOUGH POTATOES

JOHN Have some Yorkshire puddings on standby. Make 24 small ones ahead of time and freeze them. They only take a few minutes to reheat. Everybody loves a Yorkshire pud. They're cheap, they fill people up and they're great with gravy. →





Stuffing - inside, outside or both?

REBECCA I don't stuff the turkey. I prefer the certainty of knowing the bird is cooked without having to factor in anything else. If you're determined to stuff the cavity, make sure it's not packed too tightly – the air needs to be able to circulate to cook everything efficiently. **HENRY** I disagree. I like to fill the cavity with a simple sausagemeat stuffing with lots of parsley and a few chestnuts, then I fill the neck end with a stuffing made of parsley, breadcrumbs, butter, lemon juice and lemon zest. It always bursts and goes everywhere, but it's quite delicious. In fact, it's almost nicer cold than hot. **LUCAS** I stuff the neck end, not the cavity, and fix the skin in place with a skewer. Then I make stuffing balls, which go around the roast for the last 30-40 minutes. The neck stuffing soaks up the juices from the bird and the stuffing balls go crisp on the outside.

SPICED NUTS

Throw 200g mixed, unsalted nuts (shelled) into a roasting tin, stir in maple syrup, some thyme or rosemary, chilli flakes and sea salt, then roast at 190°C/170°C fan/gas 5 for 10 minutes, stirring once, until fragrant and

BIG-DAY PI ANS

JOHN Make soda bread for Christmas Day morning. It's easy and quick to do, and you can have hot homemade bread first thing in the morning. It's also brilliant for breadcrumbs. Visit delicious magazine.co.uk for a recipe

REBECCA Have a bit of leeway in your time plan for things to be late or delayed. It will happen no matter how carefully you plan. This way you don't need to rush things.

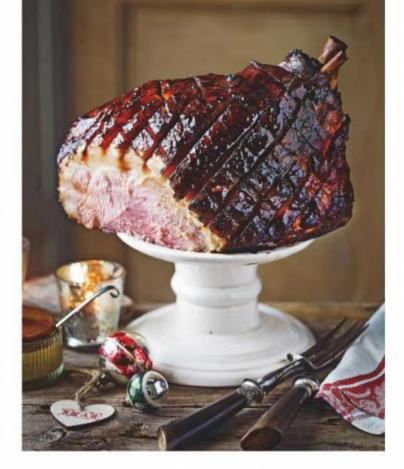
LYNDY There are always children and others who don't like Christmas pud so other pudding options - especially a chocolate roulade are essential. Visit delicious magazine.co.uk for a recipe

JOHN Pay the kids to do the washing-up.

HENRY

There's no need to reinvent the Christmas dinner. Just do it properly using the best ingredients you can. If it ain't broke, don't fix it.

LUCAS How to convert sprout sceptics: soften some onion or garlic in oil in a pan, with chopped bacon if you want, then shred the sprouts and stir in. Add whipping cream and nutmeg, then cook until soft.



A word about ham...

LUCAS I poach my ham in a big pot of water. Bring to the boil, skim off any scum, add a few bay leaves and cinnamon sticks, then turn the heat down to a low simmer. The thing is to keep it just bubbling. If you cook it too fast, the ham will be tough. When it's done, the temperature at the centre needs to be 68°C. Then you peel off the skin with a sharp knife, score the fat, slather it with a sweet glaze and put it into the oven to caramelise. **REBECCA** If you buy a giant ham, then realise you don't have a pan big enough to hold it, try steaming it in the oven instead. Put it in your largest roasting tin, half-fill the tin with water, then cover it loosely with two layers of foil and seal at the bottom. Start it high (around 200°C) for 25 minutes, then cook at around 160°C/140°C fan/gas 3 for 2-3 hours, checking every hour with a digital thermometer. JOHN I buy a whole cooked ham

and keep it in a pillowcase in the fridge. It's a family tradition. In Australia, we'd always have a

pillowcase full of ham. We'd pull the rind back, slice off some ham, then the rind would go back on and the whole thing would go back in the fridge. The pillowcase keeps it aerated without letting it dry out. **HENRY** Without fail, we have ham on Christmas morning, with really good toast, English mustard or a bit of tomato chutney... **JOHN** And some of that French butter with sea salt crystals in it...

...and how to glaze it

HENRY I've tried every glaze over the past 15 years. For me, the best is still the one my mother makes: dijon mustard and demerara sugar, studded with cloves. **JOHN** Brown sugar and apricot jam. **REBECCA** I like anything that makes it look beautiful. I glazed one in molasses a few years back and it gave the outside the most gorgeous dark gloss (see above). The trick to shininess is sugar, which is also great with the salty meat. Just make sure you have something fresh to balance it out - mustard, chilli, booze, orange juice – they all fit the bill.

Canapés & nibbles you can whip up in a jiffy

LYNDY I keep batches of uncooked parmesan shortbread and cheese straws frozen and ready to bake (visit deliciousmagazine.co.uk for recipes). In the fridge I have homemade pesto, chicken liver pâté and onion marmalade. Make canapé bases (crostini, blini or toasted pitta shapes) in advance, freeze them, heat them through in a hot oven straight from frozen, then top with

whatever you have handy. I also like to roll pear slices, basil leaves and creamed stilton in prosciutto. They're quick, pretty and are great for using up leftover cheese. **LUCAS** Pretty much anything will go on top of crostini – keep some in the freezer. You can also make up a couple of creamy bases ahead of time to add garnishes to - mix lemon and dill with crème fraîche, then garnish with any smoked fish or shellfish you have to hand, or spread fresh goat's cheese or ricotta on the bases, then top with dried figs and honey, tapenade, roasted root veg or slices of salami.



The best ways to use up leftovers...

HENRY I always mix tuna into mayonnaise to go with cold turkey – a kind of turkey vitello tonnato. And I once dipped pieces of Christmas pudding in a light batter and deepfried them, then served them with a dip made from orange curd laced with whisky. **LUCAS** I make potted turkey and ham, shredding the meat and mixing it into melted butter with lots of mace and nutmeg, then chilling it to set. I've also made croquetas out of cold bread sauce (instead of the usual white sauce). Turkey pie is good but I, secretly, rather like coronation turkey. Mum always used to make it.

LYNDY Christmas croque monsieur: shred leftover ham into a white sauce, spread between slices of bread, top with stilton, then grill. So good! Or make a warm salad using shredded turkey – drizzle with olive oil, Christmas gravy, garlic and seasoning and roast until crisp, then toss with salad leaves, segmented oranges, and crunchy breadcrumbs or croutons, dress with orange juice and oil and serve without delay.

MAKE THE BOUNTY LAST

BRUSSELS SPROUTS



Whatever your feelings for the mini cabbages, it wouldn't be Christmas without

them. Leftovers are worth preserving too, says XANTHE CLAY, our preserving expert

FREEZE Raw sprouts need to be blanched before freezing: trim them, then plunge into a large pan of boiling water for 1 minute. Cool in a bowl of iced water. Drain very well and give them a squeeze in a tea towel to dry before freezing for up to 3 months in sealed plastic bags. LOVE YOUR LEFTOVERS Leftover cooked sprouts mean Christmas hash. Here's how to make it...

Heat some olive oil (or better still, beef dripping) in a pan and fry a chopped onion until soft.
Add 500ml jug full of boiled potatoes (or even leftover roasties), plus ½ jug of cooked sprouts, both roughly chopped and any overlooked pigs in blankets. Season with salt and plenty of pepper, then cook gently, pressing down and turning occasionally, until crusted with brown on both sides.

Eat the hash immediately with slices of fried ham, or pack into a shallow dish to cool, then cover and freeze for up to a month. To serve, defrost, then reheat in a 180°C oven for 30 minutes until crisp on top and hot through.

Eat with poached eggs.





pork in all its forms.

cabbage or sprouts?

No saucisson? No ham? How would it

No stuffing? No

chipolatas? No

bacon in your

he the same?

LYNDY Allow 10 per person if it's a two-hour party. For longer parties, go for more substantial canapés – arancini, bruschetta or small bowls of risotto.



Storecupboard staples Make sure you have these

key ingredients to hand...

HENRY Cheese so you can make things like welsh rarebits. And have a whole vacherin mont d'or in the fridge that you can bake and dunk bread or potatoes into.

Large amounts of smoked fish are essential, too. I get a side of smoked salmon; smoked mackerel can be made into pâté for lunch or nibbles in minutes; and I make sure there are some vacuumpacked kippers in the freezer. They make an emergency meal with a poached egg on top, or a Boxing Day hangover breakfast.

I'm never without charcuterie either – especially a good saucisson sec. Sliced up with cornichons, it's the perfect aperitif accompaniment. LYNDY Lots of fruit chutnevs they go with ham and they're great in sandwiches. They also make good garnishes for cheeseboards and meat platters, and toppings for canapés - and they take cheese on toast to another level (spread on the toast, under the cheese before it's grilled).



be pasty and gluey.

taking shortcuts in

cooking generally,

but if you don't have

from supermarkets]

dry crumbs, panko

breadcrumbs

[widely available

make excellent

bread sauce.

I don't believe in

JOHN A jar of horseradish cream, a jar of **onion marmalade**, a jar of cornichons. Jars are fine things.

Puff pastry is a handy thing to have in the fridge for making quick canapés. Visit deliciousmagazine.co.uk for sausage roll recipes – or see p96. **REBECCA Salted anchovies**: stir into anything meaty to give more flavour, or finely chop and whizz with olives and lemon for a quick tapenade. Mixed with butter, they're great stuffed under the skin of your turkey. **LUCAS** I usually cure some salmon to make **gravadlax**. It's easy to do, makes a good starter on Christmas Day, and it's useful for canapés. It keeps for a few days in the fridge (see p63 for a recipe).

Crème fraîche or mascarpone: good for puddings, adding to soups or making horseradish cream.

Horseradish root: keep it in the freezer for grating into crème fraîche to serve with cured fish canapés and beef. If you can't get the fresh stuff, use creamed horseradish.

Soft goat's cheese: a brilliant canapé base for almost anything.

Fresh herbs: dill, parsley and mint jolly everything up, even if it's just a sprinkling to finish off a dish.

Capers, cornichons and dijon mustard: for adding punch to mayonnaise and winter salads.

Lemons: for flavouring sauces and dressings, and putting in G&Ts.

I need to marzipan my Christmas cake hut realise I don't have any apricot jam to make the glaze for sticking the marzipan to the cake. Is there anything I can use instead?

Runny honey works well. Although some honeys have a strong flavour, you shouldn't notice it as the almondy flavour of the marzipan and rich cake should mask it.

Is it possible to keep bread sauce warm? Last time I tried, it ended up a congealed, sticky mess.

The trick is to put it in a bowl over a pan of hot water, the surface covered with cling film. If it's too thick, stir in a splash of cream just before serving.

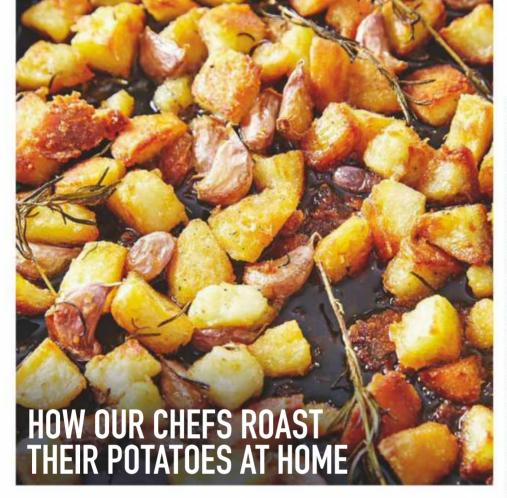
I always use redcurrant jelly to add a bit of sweetness and depth to a lacklustre gravy. Any suggestions for what to use as an alternative?

Try a spoonful of cranberry sauce instead. Other cheffy tricks for pepping up your gravy are adding a glug of madeira or port just before serving and/or whisking in a knob of butter to enrich the gravy and make it glossy.



LUCAS Braised red cabbage for me is non-negotiable. Mine always has apples, redcurrant jelly and brown sugar as well as vinegar and wine.





LUCAS HOLLWEG

POTATO OF CHOICE Something floury like a king edward THE METHOD parboil the peeled, halved or quartered spuds in plenty of salted boiling water until the outsides are beginning to soften – around 8-10 minutes. Drain in a colander and shake vigorously so the outsides go fluffy. Leave to steam dry. The drier the better. You can let them go totally cold if you want.

Heat the oven to 200°C/180°C fan/gas 6. Pour enough fat (melted duck or goose, or sunflower oil) into a large roasting tin to cover the bottom, then put in the oven for 10 minutes until it's thoroughly hot. Add the potatoes in a single layer, leaving a bit of space around them (if they're too crowded they will steam rather than roast). Turn in the fat, then sprinkle with sea salt. You

could add a few bashed cloves of garlic in their skins, plus a few sprigs of rosemary, thyme, or both. Cook for 45-60 minutes, turning once or twice, until crisp and golden. Season again and serve.

HENRY HARRIS

POTATO OF CHOICE King edward or desiree

THE METHOD Parboiling the potatoes to the point of being almost cooked is the key to success. It's hard to be exact about the time - when the surface starts to disintegrate but the middle is not quite cooked, they're done. If you think they're overdone when you strain them they're perfect - trust me. Heat the oven to 180°C/160°C fan/ gas 4. Drain the potatoes in a colander and leave to steam dry for 5 minutes. Add several spoonfuls of goose fat to a large roasting pan

(preferably cast iron) and warm on the hob. Add the potatoes (broken bits and all). Season with sea salt and black pepper, then throw in a few unpeeled garlic cloves and rosemary stalks. Toss the potatoes in the fat, then roast, turning every 20 minutes, for 1 hour or maybe 30 minutes longer until they've achieved a state of golden crunchiness.

JOHN TORODE

POTATO OF CHOICE Maris piper THE METHOD I parboil the potatoes for 5 minutes, drain them, dry them out over a low heat, shaking the pot to stop them sticking, then I roast them in 250ml shimmering-hot vegetable oil (standard rapeseed oil is fine – I also like corn oil; make sure the spuds are well coated) for 20 minutes. Give them a stir, then roast for another 40 minutes. Drain and serve.



SERVING SPARKLING WINE



Drinks editor SUSY ATKINS' guide to getting the best from your fizz

- Long, slender champagne flutes show off (and retain) the bubbles best, though wide-bowled coupe glasses are back in voque.
- Make sure you rinse and dry your glasses well after washing.
 Any soap residue on the inside of the glass will affect the bubbles in fizz.
- Open the (well chilled) bottle carefully, twisting the bottle, not the cork and holding the cork firmly with a cloth. Ease it out gradually, but still point it well away from people in case it does burst forth.
- Pour the wine slowly down the side of a tilted glass to avoid the fizz frothing over, then top up once the froth has subsided.

10-MINUTE NIBBLE STICKY SALISAGES

Toss a packet or two of good-quality cocktail sausages in a roasting tin, cook at 180°C/160°C fan/gas 4 for 10 minutes until starting to brown, toss them around, stir in a dousing of hoisin sauce and 1 tbsp white mustard seeds, then roast until golden and cooked – about another 10 minutes. Serve warm and marvel at the speed at which they disappear.

What to serve vegetarians?

JOHN A halved butternut squash, filled with a veggie stuffing and roasted. (The delicious. team recommend a stuffing made of breadcrumbs, dried cranberries, softened onions and garlic and a splash of sherry. Fill the squash, then roast for 1 hour until the squash is tender and the filling golden.) LYNDY A mushroom tart is a quick and great-tasting main or starter. Fry a mix of mushrooms in garlic, oil and seasoning, then purée around half and whizz in some chestnut purée. Spread onto puff pastry circles, then top with the remaining mushrooms, and some whole chestnuts and fresh herbs. Brush with butter, glaze the pastry edges with beaten egg, then bake in a hot oven until the pastry is crisp.

And if you fancy some fish as an antidote to roast meat...

HENRY People think of plaice as insubstantial, but at this time of year you can get really large, hefty ones – a great choice. **JOHN** Roast a bit of cod or hake with a parsley crust. Protect the skin with a bit of dijon mustard first, then top with a mix of breadcrumbs and parsley.



BUY THE BEST ONLINE

You can find the delicious. team's updated guide to the most useful mail-order companies for Christmas gifts and food shopping if you visit delicious magazine.co.uk/mailorderlist

TIP FOR LEFTOVERS

A tip for using up cranberry sauce
– spread it on toast, top with crumbled stilton and grill.
Wonderful.

Christmas Dessentials that freeze well

• Parboiled, roughed-up potatoes Spread out on a tray, leave to cool, then freeze and store in plastic bags. Tip frozen spuds

> into hot fat (be careful as the fat will spit), then toss and roast for slightly longer than usual.

- Stuffing Best frozen uncooked. Defrost it before cooking.
- Red cabbage Cooked red cabbage is almost better after freezing.

Quick cheats – and how to jazz them up

HENRY Stir a splash of gin into ready-made cranberry sauce. **REBECCA** Scoop bought

houmous into a bowl, stir through extra-virgin olive oil, salt and paprika, drizzle with more oil and scatter over chopped herbs.

LYNDY Buy a good ready-made bread sauce and stir a splash of double cream into it, or buy ready-made mulled wine and add orange slices studded with cloves.

Turn to p20 for our pick of the best

ready-made sauces and gravies.



NEW VIDEOS ONLINE NOW

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Visit deliciousmagazine.co.uk and find a collection of new videos to guide you through your Christmas cooking...

Here are the highlights: • How to brine a turkey

- How to make gingerbread 20 easy ways to pimp vodka • How to skin and glaze a ham • How to marzipan a cake • How to fondant-ice a cake
- How to sterilise jars How to make mince pies
- How to carve a turkey
 And lots more...

CHEF'S STEP BY STEP 1 MINCE PIES WITH A TWIST By RICHARD BERTINET

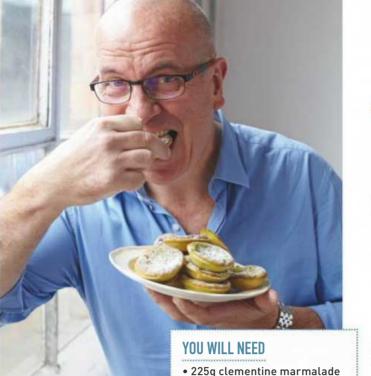


adding sharp clementine marmalade to the mix, I've taken the taste to another level. The pies are topped with frangipane a pastry filling usually made with butter, sugar, eggs and ground almonds, but here made with vibrant green pistachios too. Make a few batches

to freeze so you have some to hand when visitors call. I love these pies warmed and served with custard. They're good at room temperature with a cup of tea, too. 99







MEET THE CHEF

French baker Richard was born and brought up in Brittany, but England has been his home since the late 1980s. He's taken British baking to heart, too. Richard now owns and runs The Bertinet Bakery in Bath, and he's written several acclaimed books on baking and patisserie.

NEXT MONTH

Chef Bing Luo demonstrates pork wontons, in time for Chinese New Year

* Clementine and pistachio mince pies

MAKES ABOUT 36. HANDS-ON TIME 30 MIN, OVEN TIME 25 MIN. PLUS CHILLING

Make the pies up to 3 days in advance, then warm through gently in a medium oven for about 5 minutes (or serve

at room temperature, if you like). Or freeze the pies in the tin before baking at the end of step 5, wrapped in cling film, for up to a month. Bake from frozen, adding 5 minutes to the cooking time.



The best ready-made mincemeat we've tried this year is made by Rosebud

Preserves. It's available from delis and rosebudpreserves.co.uk. If you have time to make your own, find a recipe at deliciousmagazine.co.uk.

1 For the pastry, sift the dry

ingredients into a mixing bowl. Bash the cold butter with a rolling pin between 2 sheets of baking paper until thin and pliable [A] - don't let it get too warm and soft, though. Roughly slice, then use your fingertips to rub it into the flour mix until it resembles breadcrumbs [B]. Beat the eggs and yolk together briefly, then, using a flat-bladed round knife, gradually work it into the flour mixture until it binds together - you may not need all the egg. 2 Turn the dough out onto a lightly floured work surface and knead for a few seconds [C]. Shape into a square, then cut in half and wrap in baking paper or cling film and chill for 30-60 minutes. 3 To make the frangipane, put the pistachios in a food processor and whizz until fine. Stop as soon as the nuts have the texture pictured [D] - any more and they'll start to release their oils and turn greasy. Tip out into a bowl and set aside. Beat the 200g butter in a large mixing bowl with an electric mixer until very soft. With the mixer running, add the sugar, pistachios

and ground almonds [E]. Add the

liqueur. Once combined, transfer

flour, then the eggs, then finally the

the frangipane to a small bowl, cover and chill for 15 minutes. 4 Heat the oven to 180°C/160°C fan/ gas 4. To assemble the pies, roll out one of the chilled pastry halves on a lightly floured surface [F] to about the thickness of a £1 coin. Using an 8cm fluted cutter, stamp out 18 rounds [G]. Lightly oil the holes in the fairy tins, then line with the pastry circles. You'll need to re-roll the trimmings a couple of times. If you're doing this in batches, only stamp out as many as you need at a time (depending on the number of holes in your tin), to prevent the pastry becoming too warm. You may need to chill the lined tin for about 30 minutes to firm up the butter if the pastry is looking greasy. 5 Mix the marmalade with the mincemeat in a bowl, then drop a teaspoon of the mixture into each pastry case. Cover the mincemeat with the pistachio frangipane [H] using a dessert spoon.

6 Sprinkle the mince pies with the extra chopped pistachios [I], then bake for around 25 minutes or until golden brown. Remove the pies from the tin, then leave to cool before dusting with icing sugar, if you like. Repeat with the remaining chilled pastry. PER MINCE PIE (FOR 36) 233kcals, 11.6g fat (5.3g saturated), 3.5g

protein, 27.9g carbs (19.2g sugars), 0.1g salt, 0.6g fibre 🔯

FOR THE PISTACHIO FRANGIPANE

(about 1/2 a jar, from larger

shops), or a sweet, fine cut

orange marmalade

mincemeat (see food

• 350g plain flour, plus extra

• 125g cold unsalted butter

• 2 medium free-range eggs,

• 340g jar top quality

team's tip)

FOR THE PASTRY

for dusting

• 1/2 tsp fine salt

• 125g caster sugar

plus 1 extra yolk

supermarkets and specialist

• 100g shelled unsalted pistachios, plus extra, chopped, to sprinkle

• Vegetable oil to grease

- 200g unsalted butter, softened
- 200g caster sugar
- 100g ground almonds
- 50g plain flour
- 2 large free-range eggs
- 2 tbsp Cointreau, Grand Marnier or other orange liqueur (see Richard's Tips For Success, right)
- · Icing sugar to dust (optional)

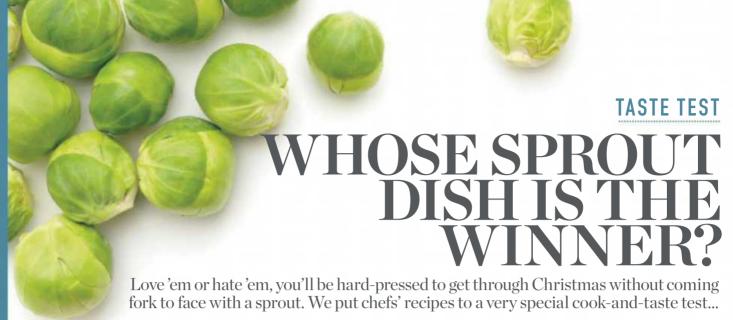
EQUIPMENT

- Shallow fairy cake tins
- 8cm fluted pastry cutter

RICHARD'S TIPS FOR SUCCESS

- → I make my pastry and chill it for up to 2 days, as it makes it easier to fit baking into a busy day. The dough is easier to roll, too, as the gluten relaxes and makes the pastry pliable.
- → You can make the frangipane a day or two in advance. It freezes well, too. If you have any left over, use it to fill a galette des rois (find a recipe on the delicious. website).
- → If you don't like orange liqueur, use rum, brandy or amaretto instead.





HOW WE DID IT We chose a sprout dish from six of our favourite cooks and chefs, then followed all the recipes to a T, served them up and held a side-by-side taste test.



HUGH FEARNLEY-WHITTINGSTALL

SPROUT TECHNIQUE In his book

River Cottage Veg Every Day (Bloomsbury), Hugh halves sprouts, then roasts them with shallots and rapeseed oil, adding some citrus and fresh herbs at the end. **VERDICT** Halving the sprouts provides a greater surface area for them to become caramelised and golden during roasting. The squeeze of lemon juice and sprinkling of fresh thyme leaves added before serving lifts the overall flavour of the finished dish. But despite this final flourish, our tasters didn't feel the recipe was anything to shout about. What it does do is let the natural 'sproutiness' sing out, making it a great recipe for purists.



LAWSON

SPROUT TECHNIQUE In her book

Feast (Chatto & Windus), the domestic goddess preps her sprouts as Granny does, scoring the bottoms before boiling them whole. Next they're dressed in a syrupy mixture of crisp-fried pancetta, butter, chestnuts and marsala.

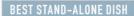
VERDICT This is editor Karen's favourite sprout recipe and one she's cooked time and again. The rest of the team liked it but thought it would have been better if the sprouts had been halved first to soak up the dressing. The generous showering of fresh parsley brings the dish together.



NIGEL SLATER

SPROUT TECHNIQUE We tested

a gratin recipe from Tender: Vol 1, A Cook And His Vegetable Patch (4th Estate), in which sprouts are baked in the oven with blue cheese and cream, grainy mustard and milk. That's cheese and cream, people... Need we say more? **VERDICT** Phwoar! The sprinkling of grated parmesan that goes over the top just before baking gives the gratin a wonderful crust. Too rich to serve with Christmas lunch, our testers felt, but this would be so good with leftover roast ham (see p70).





YOTAM OTTOLENGHI

SPROUT TECHNIQUE Once

again, Yotam proves his credentials as the master of perfectly balanced flavour combinations. In his second book Plenty More (Ebury Press), roasted sprouts and shallots are mixed with pomelo (we used pink grapefruit instead), then tossed in a fragrant sweet dressing made with festive cinnamon and star anise. The citrussy zing is boosted by the lemon juice, which, teamed with fresh coriander and olive oil, freshens the whole thing. **VERDICT** What a magical combination of flavours – albeit too complex to serve with the Christmas lunch. On its own, though, served as a light, palate-cleansing salad with leftovers from the big day, this dish is a thing of wonder.

TOMKERRIDGE

SPROUT TECHNIQUE In his book

Proper Pub Food (Absolute Press), the king of down-to-earth cooking keeps things simple by frying quartered sprouts in butter until just tender, then seasoning them with black pepper. So far, so traditional. But then comes the surprise element: a sprinkling of palate-tingling sichuan pepper and freshly grated nutmeg. **VERDICT** Sichuan pepper is much used in southern Chinese cooking. Although it's currently fashionable, it's an unusual spice to find on British plates at Christmastime. Surprisingly the mouth-numbing kick of sichuan pepper brings out the flavour of the sprouts while the nutmeg adds a little festive spice. We liked the finished dish, but weren't blown away by it.

THE OUTRIGHT WINNER



SPROUT TECHNIQUE The national-

treasure chef has many great ways for making the most of the seasonal sprout glut. Our favourite recipe is from Jamie's Great Britain (Michael Joseph): he shreds sprouts, then fries them with sausagemeat, fresh thyme, onion, fennel seeds, honey and cider vinegar. **VERDICT** Finely shredding the sprouts means they can better absorb all the wonderful

flavours Jamie cooks them with. It's an inspired dish, yet the flavours are mellow enough for the dish to complement the traditional roast turkey dinner. We love it. [1]





MEET THE CHEF

Frances, winner of The Great British Bake Off 2013. wowed the judges with her innovative designs. She now runs a company called Quinntessential Baking and her first book - of the same name - was published this year (£25; Bloomsbury).

YOU WILL NEED

- Sharp-edged cookie cutters in shapes of your choice (Frances used stars but feel free to experiment); the design will look better if you have guite a few cutters in different sizes (see step 1)
- Icing sugar (optional; see tips)
- Scalpel or sharp-pointed knife
- Small paintbrush
- Clear honey, to use as glue
- Sugar balls in silver and gold, available from larger supermarkets, cook shops or squires-shop.com
- 2, 3 or 4 ribbons in colours of your choice, each of a different width (they're going to be layered on top of each other); the clasp ribbon needs to be quite thin
- Small dressmaking pins
- 2-3 medium silver cupcake cases
- Cocktail stick

BEFORE YOU START

This technique shows how to decorate a round iced cake. If you want to make and ice your own cake (up to 2 days ahead, so the fondant stays soft), find recipes, including a wonderful Caribbean black cake (from our November issuel at delicious magazine.co.uk/christmascake. There's also a step-by-step guide to covering a cake with marzipan and icing. Short of time? Buy a ready-made iced cake from Marks & Spencer, Sainsbury's or megrivers.co.uk. They have good fondant that's perfect for Frances's design.

Christmas bauble cake

HANDS-ON TIME 30 MINUTES, PLUS ICING THE CAKE (OPTIONAL)



The cake can be decorated and kept in an airtight container for up to 1 week, away from humidity (which will take the sheen off the sugar balls).

1 Start by resting the cutters on the top of the cake so you can work out the pattern you'd like to make and get an idea of how it's going to look [A]. 2 Once you're happy with the design, press down firmly with each cutter until vou feel resistance. Carefully remove the cutters and set aside (see Frances's Tips For Sucess) [B]. 3 Using a scalpel or knife, cut along the edges of the cut-out shapes, using the tip to lift out the fondant [C]. Tidy up the edges with the blade as best you can (it doesn't need to be perfect). Set aside the cut-out icing, wrapped in cling film.

4 Once you've cut out all the shapes. use a small paintbrush to brush honey inside each cut - this will stick the sugar balls to the cake. **5** Gently place the appropriate cutter back into the cut-out shape, then fill the centre with sugar balls, handling them as little as possible (see Frances's Tips For Success) [D]. Make a single layer first, then put

a few more on top and ease them in to fill any gaps and hide the marzipan beneath. Carefully lift out the cutter. Repeat with all the shapes [E]. 6 Attach the ribbons around the cake. Use the broadest first, then a narrower one [F], followed by the thinnest (use 3-4 if you wish) [G]. Secure each in place with pins (see Frances's Tips For Success), then trim off any excess ribbon. 7 For the clasp decoration, nestle 2-3 silver fairy cake cases inside each other (use as many as it takes to give the structure a bit of strength). Make a loop from a small length of thin ribbon and knot the end tightly. Push a pin through the knot so it's firmly attached to the ribbon. Roll the reserved fondant pieces into a ball. Put the fairy cake cases on top of the icing ball, then push the pin through the centre of the cases into the fondant until the knot has passed through the hole [H]. Trim off any fondant that sticks out beyond the cases' edge. Insert a cocktail

FRANCES'S TIPS FOR SUCCESS

stick into the cake where the

clasp decoration on top so the

ribbons are pinned, then push the

cocktail stick pierces the fondant,

into position until the cases meet

without sagging. Your cake is now

complete (see Make Ahead). 📵

holding it securely in place. Ease it

the side of the cake [I]. It should hold

- → If the cutters stick when you press the first one into the fondant, dip the edges in a little icing sugar. Re-dip as necessary, brushing any icing sugar spillages off the cake as vou go.
- → Don't over-handle the sugar balls as moisture will cause them to lose their sheen.
- → Count the pins you stick into the cake as you decorate it, then count them as you take them out. If you have children around, make sure they don't dive into the cake before the pins have been removed.



LIVE NATION & LIMELIGHT CELEBRITY MANAGEMENT PROUDLY PRESENT

JARTES AND AUTOMOBILES

A COOKING, TALKING AND SPEED EXTRAVAGANZA



LIVE TOUR 2016

MONDAY 22 FEBRUARY
GLASGOW
ROYAL CONCERT HALL

TUESDAY 23 FEBRUARY EDINBURGH USHER HALL

WEDNESDAY 24 FEBRUARY
NEWCASTLE CITY HALL

SATURDAY 27 FEBRUARY
HARROGATE
INTERNATIONAL CENTRE

SUNDAY 28 FEBRUARY YORK BARBICAN

TUESDAY 1 MARCH BRIDLINGTON SPA ROYAL HALL

WEDNESDAY 2 MARCH
GRIMSBY AUDITORIUM

THURSDAY 3 MARCH BLACKPOOL OPERA HOUSE SATURDAY 5 MARCH NOTTINGHAM ROYAL CONCERT HALL

SUNDAY 6 MARCH
SHEFFIELD CITY HALL

MONDAY 7 MARCH
SOUTHPORT THEATRE

TUESDAY 8 MARCH
BRADFORD
ST GEORGES HALL

WEDNESDAY 9 MARCH PRESTON GUILDHALL

THURSDAY 10 MARCH
BIRMINGHAM
SYMPHONY HALL

SATURDAY 12 MARCH
LIVERPOOL
PHILHARMONIC HALL

SUNDAY 13 MARCH
MANCHESTER OPERA HOUSE

MONDAY 14 MARCH BLACKBURN KING GEORGES HALL

TUESDAY 15 MARCH LLANDUDNO VENUE CYMRU

> WEDNESDAY 16 MARCH STOKE VICTORIA HALL

THURSDAY 17 MARCH CROYDON FAIRFIELD HALLS

SATURDAY 19 MARCH BATH FORUM

SUNDAY 20 MARCH BOURNEMOUTH PAVILION

MONDAY 21 MARCH
HAMMERSMITH EVENTIM APOLLO

TUESDAY 22 MARCH BRIGHTON CENTRE

WEDNESDAY 23 MARCH
PORTSMOUTH GUILD HALL

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LET'S EAT!

NO FUSS, NO FRILLS... JUST GREAT MIDWEEK MEALS

MIDWEEK PROMISE

NO MORE THAN...

- 10 INGREDIENTS
 10G SAT FAT PER PORTION
- 30 MIN HANDS-ON TIME

PLEASE NOTE Nutritional analysis does not include serving suggestions











These 10 recipes are the ultimate in versatility. Many can be made or prepped ahead and doubled up to serve a crowd. There are lighter dishes too, for when you need a break from the festive overload













SERVES 4. HANDS-ON TIME 30 MIN

- 4 tbsp gluten-free teriyaki sauce (from Kikkoman)
- Finely grated zest and juice 2 limes
- 2 tbsp gluten-free soy sauce
- 4 sustainably sourced salmon fillets
- 2 tbsp toasted sesame oil
- 1 red chilli, deseeded and finely chopped
- 2 tsp grated fresh ginger
- 3 carrots, sliced into thin 'laces'

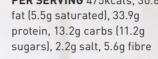
• Large bunch fresh coriander, roughly chopped

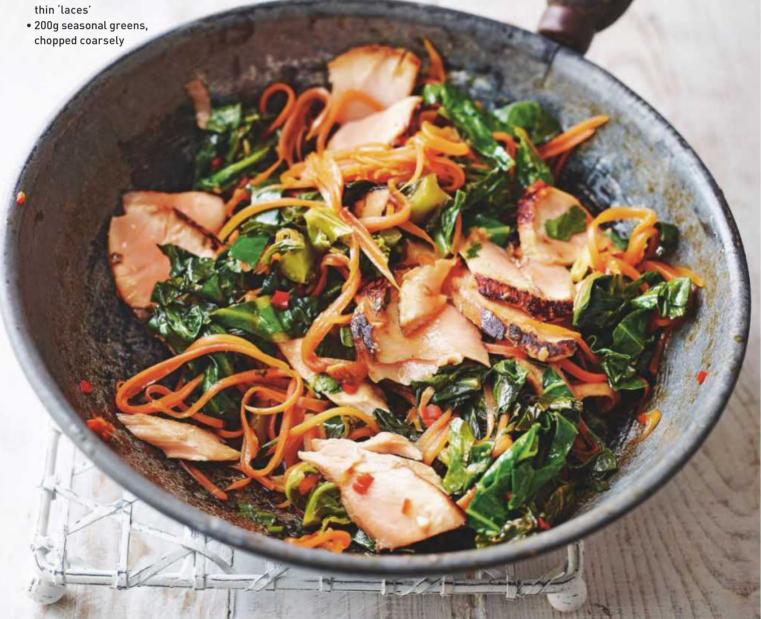
1 Mix the teriyaki sauce, lime juice, zest of 11/2 limes and the soy sauce in a small bowl. Put the salmon in a shallow dish, pour over the teriyaki mixture and leave for 5 minutes.

2 Heat the sesame oil in a large frying pan over a high heat. Add the chilli, ginger and carrots, fry for 1 minute, then push them to the side of the pan and add the salmon fillets skin-side down (reserving the marinade). Cook for 5 minutes, gently turn over the fillets and cook for 5 minutes

more, reducing the heat if they start to burn. Remove the salmon from the pan, peel off the skin (discard), flake the fish into pieces and set aside.

3 Keep stirring the carrots, then add the seasonal greens with a splash of water and the leftover marinade. Stir-fry for 3-4 minutes until the greens wilt, then stir through the coriander and flaked salmon. Season to taste. Serve with the remaining lime juice and zest. PER SERVING 475kcals, 30.6g







Warm lentil and beetroot salad • •

SERVES 4. HANDS-ON TIME 15 MIN, OVEN TIME 45 MIN

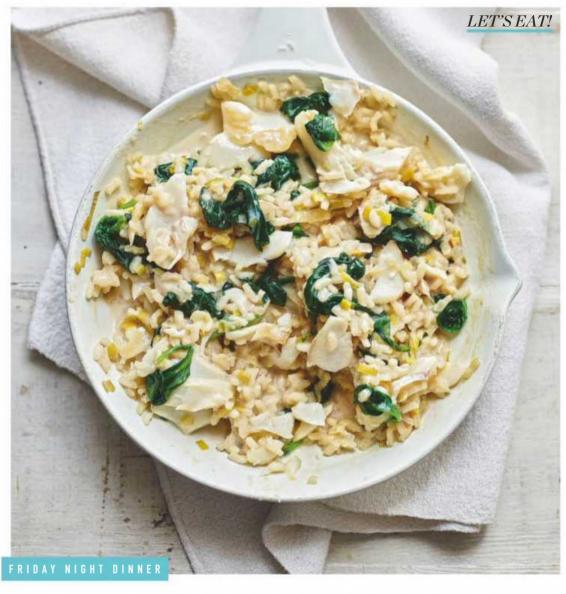


Add roasted veg such as potatoes, celeriac, sweet potato and

carrots, then top with fried eggs.

- 500g beetroot, cut into wedges
- 2 red onions, cut into wedges
- Olive oil for drizzling
- 2 tbsp sherry vinegar
- 300g lentils, such as puy
- Extra-virgin olive oil to dress
- 150g feta, crumbled
- Small bunch each fresh mint, coriander and flatleaf parsley

1 Heat the oven to 200°C/ 180°C fan/gas 6. Put the beetroot and onions in a roasting tin. drizzle with a little oil and toss to coat. Roast for 40 minutes or until tender, then add 1 tbsp vinegar, toss to coat and cook for 5 minutes more. 2 Meanwhile put the lentils in a pan, cover with cold water, bring to the boil and cook for 20 minutes or until tender. Drain. drizzle with extra-virgin olive oil and season with salt and pepper. 3 Mix the lentils, beetroot, onions, feta, herbs, remaining vinegar and a glug more extra-virgin olive oil in a bowl. Season to taste and serve warm. PER SERVING 490kcals, 17.6g fat (6.5g saturated), 27.2g protein, 48.8g carbs (12.9g sugars), 1.2g salt, 13.8g fibre



Smoked haddock risotto

SERVES 4. HANDS-ON TIME 30 MIN, OVEN TIME 15 MIN



Double the recipe.
Depending on the size
of your sauté pan you

may need to use 2 pans.

- 500g undyed smoked haddock fillets, skinless and boneless
- 800ml whole milk
- 2 tbsp olive oil
- 1 onion, finely chopped
- 2 large leeks, halved lengthways, washed well, then thinly sliced
- 300g arborio rice
- 150ml white wine
- 500ml fresh chicken stock, hot

- 150g spinach, washed and wilted in a hot, dry pan
- Finely grated zest 1 lemon, juice 2 lemons
- Grated parmesan to serve

1 Heat the oven to 200°C/ 180°C fan/gas 6. Put the smoked haddock fillets in a ceramic baking dish and cover with the milk. Bake for 15 minutes or until the fish is almost cooked, then carefully remove the fillets to a plate. Reserve the milk in a jug.

2 Meanwhile, in a large sauté pan, heat the oil and add the onion and leeks. Gently cook for 5 minutes until starting to soften, then add the rice. Gently fry for 2-3 minutes, stirring regularly.

3 Pour in the wine and simmer

for a further 2-3 minutes. then add the stock, a ladleful at a time, stirring frequently as it reduces. Once all the stock has been incorporated, start adding the reserved milk a ladleful at a time, stirring frequently as it reduces, until the rice is tender to the bite. You may not need all the milk. 4 When the rice is nearly cooked, stir in the wilted spinach, lemon zest and juice, then flake in the smoked haddock. Season generously with pepper (the fish will be

grated parmesan.

PER SERVING 524kcals, 8.1g
fat (1.6g saturated), 36.7g
protein, 66.8g carbs (5.1g
sugars), 1.7g salt, 4.9g fibre →

salty so taste before adding salt) and sprinkle over the



Roasted red onion, walnut and blue cheese pasta •

SERVES 4. HANDS-ON TIME 15 MIN, OVEN TIME 20 MIN

- 2 red onions, sliced into thin wedges
- 2 tbsp olive oil, plus extra to drizzle
- 350g fusilli pasta
- 150g frozen peas
- 4 medium free-range egg yolks
- 150ml half-fat crème fraîche
- 40g roquefort (or vegetarian alternative) ©
- 100g rocket
- Finely grated zest and juice 1 lemon

1 Heat the oven to 220°C/ 200°C fan/gas 7. Put the onion wedges in a large roasting tin, rub with the 2 tbsp oil and season with salt and pepper. Roast in the oven for 15-20 minutes until the onions are starting to colour and soften.

2 Meanwhile, bring a large pan of salted water to the boil and add the pasta. Boil for 10-12 minutes until al dente, adding the peas for the last 3 minutes. Drain, pour back into the pan, drizzle over a little oil and season with salt and pepper. Add the roasted onions to the pan.

3 Mix together the egg yolks, crème fraîche and half the cheese in a bowl. Pour into the pan with the roasted onions and pasta and cook for 1 minute on a low heat. Stir through the rocket, lemon juice and zest. Sprinkle over the remaining cheese to serve. **PER SERVING** 614kcals,

PER SERVING 614kcals, 25g fat (9g saturated), 20.7g protein, 73g carbs (6.9g sugars), 0.6g salt, 7.6g fibre Find more ways to use roquefort in Loose Ends

*Leftover turkey and chorizo stew with chickpeas

SERVES 4. HANDS-ON TIME 20 MIN

TO FEED A CROWD



The recipe is easily doubled. Make the dish

in advance but don't give it the herb garnish. Cool, box up in convenient portions, then freeze for up to 1 month. Defrost, reheat, then garnish and serve.

- 1 tbsp olive oil
- 250g cooking chorizo
- 1 large onion, finely chopped
- 3 garlic cloves, chopped
- 400g tin chopped tomatoes
- 500ml fresh chicken stock
- 300g leftover cooked turkey or chicken, meat shredded
- 400g tin chickpeas, drained and rinsed
- Juice 1 lemon

 Small bunch fresh flatleaf parsley, roughly chopped

1 Heat the oil in a large frying pan, add the chorizo and fry for 3-4 minutes until turning crisp. Remove with a slotted spoon, leaving the flavoured oil in the pan. Add the onion and garlic and cook gently for 8 minutes or until soft and sweet, then add the tomatoes and stock. Turn up the heat to high and bubble to reduce for 10 minutes.

with the chorizo and any resting juices, then cook for 3-5 minutes until warmed though. Taste and season with salt, pepper and the lemon juice, then scatter with the chopped parsley and serve

2 Add the chicken and chickpeas

PER SERVING 540kcals, 30.8g fat (9.8g saturated), 44.6g protein, 18g carbs (7.1g sugars), 3.1g salt, 6.5g fibre



USE UP LEFTOVERS

Leftover ham, fresh fennel slaw and spicy avocado wraps

SERVES 4. HANDS-ON TIME 20 MIN

- 2 very ripe avocados, peeled, stones removed
- 1 red chilli, seeds removed (optional), finely chopped,
- 1 garlic clove, crushed
- Large bunch fresh coriander, leaves picked and roughly chopped
- 1 large fennel bulb, very thinly sliced
- Finely grated zest and juice 1 lemon
- 1 tbsp wholegrain mustard
- 60g mayonnaise
- 4 tortilla wraps
- 4-8 slices leftover ham

1 For the spicy avocado. mash the avocados in a bowl with the chilli, garlic and half the coriander. Taste, season, then set aside. 2 In a separate bowl, combine the fennel, lemon juice and zest, mustard and mayonnaise. Mix well, taste and season. 3 Heat a griddle pan or frying pan over a high heat, then lightly scorch the wraps for 1 minute on each side to heat through. Spread over the avocado, top with the fennel and ham, then scatter with the remaining coriander. Roll up and serve. PER SERVING 507kcals, 31.2g fat (6g saturated), 13.3g protein, 39.3g carbs (3.5g sugars), 1.8g salt,

8g fibre





Baked fish and chips with fried brussels sprouts •

SERVES 4. HANDS-ON TIME 15 MIN, OVEN TIME 40 MIN

- 600g maris piper potatoes, cut into 1cm slices
- Olive oil to coat/drizzle
- 4 x sustainable white fish fillets such as sea bass or sea bream
- 40g unsalted butter

- 450g brussels sprouts, quartered (you can use leftovers if you have them)
- 1 tbsp fennel seeds
- Finely grated zest and juice
 1 lemon, plus wedges to serve
- 2 tsp caster sugar
- Chopped chives to serve

1 Heat the oven to 200°C/ 180°C fan/gas 6. Toss the sliced potatoes in olive oil and season well, then bake for 40 minutes or until golden and crisp. 2 When the potatoes have about 15-20 minutes left (depending on the size of your fish fillets), season and drizzle the fish with olive oil, and sit them on top of the potatoes in the oven.

3 Heat the butter in a large non-stick frying pan over a medium-high heat, then add the sprouts with some salt and cook for 3-4 minutes, tossing occasionally, until turning golden. Add the fennel seeds, lemon juice, zest and sugar, then continue to toss for another 3-4 minutes until caramelised and fragrant.

4 Once the fish is cooked and the potatoes are golden, divide among plates with a good spoonful of the cooked sprouts. Serve with lemon wedges and a scattering of chopped chives.

PER SERVING 587kcals, 30.8g fat (9.6g saturated), 37.7g protein, 35.2g carbs (7.4g sugars), 0.3g salt, 9.3g fibre

SERVES 4. HANDS-ON TIME 15 MIN, OVEN TIME 40 MIN

- 2 tbsp olive oil, plus an extra glug
- 4 portobello mushrooms, sliced
- 1 large onion, finely chopped
- Juice 1 lemon, plus extra to serve
- 200g kale, shredded
- 2 x 250g packs cooked basmati rice (we like Tilda)
- Large handful fresh basil, leaves torn
- Extra-virgin olive oil, to drizzle
- Grated parmesan-style vegetarian cheese to serve

1 Heat the 2 tbsp oil in a large frying pan over a high heat and add the mushrooms. Cook for

5 minutes, turning once, or until golden, then remove and set aside. Reduce the heat, add a glug of oil and the onion, then cook for 8 minutes or until soft, squeezing in the juice of 1 lemon after 5 minutes. 2 Pour a kettle of boiling water over the kale in a colander and allow to drain dry. Turn the heat back up and add the rice to the pan with the kale and reserved mushrooms, then cook for 3-4 minutes until combined Season well with salt and pepper, adding the basil and a bit more lemon juice, salt, pepper and a drizzle of extra-virgin olive oil. Serve with lots of grated cheese. PER SERVING 320kcals, 13.5g fat (2g saturated), 8.7g protein, 38.7g carbs (3.6g sugars), 0.1g salt, 4.9g fibre





Warm roast cauliflower, sweet potato and quinoa salad • •

SERVES 4. HANDS-ON TIME 15 MIN, OVEN TIME 30 MIN

- 3 medium sweet potatoes, cut into small cubes
- 3 tbsp olive oil, plus extra to drizzle
- 1 cauliflower, trimmed and cut into florets
- 200g kale, coarsely chopped
- 2 x 250g packs Merchant Gourmet red and white quinoa (or similar)
- 150g soft goat's cheese
- Large bunch fresh flatleaf parsley
- Finely grated zest and juice 1 lemon
- 1½ tbsp balsamic vinegar

1 Heat the oven to 200°C/ 180°C fan/gas 6. Put the sweet potatoes in a large roasting trav and drizzle with oil. Roast for 10 minutes, then toss and add the cauliflower florets. Turn up the oven to 220°C/ 200°C fan/gas 7 and roast for a further 15-20 minutes. For the last 5 minutes, scatter the kale over the veg with extra oil and salt and pepper. 2 Heat the quinoa according to the pack instructions, then put into a large bowl and stir through the roasted veg, goat's cheese and parsley. 3 In a small jug, whisk the lemon zest and juice, balsamic vinegar and 3 tbsp oil. Season with salt and pepper, then stir through the quinoa to serve. PER SERVING 708kcals, 30.4g fat (9.7g saturated), 23.6g protein, 77.1g carbs (17.6g sugars), 1.7g salt, 15.7g fibre \rightarrow

*Quick chilli con carne •

SERVES 4. HANDS-ON TIME 30 MIN, SIMMERING TIME 20-25 MIN





Make the chilli up to 48 hours ahead and

keep covered in the fridge. This is a good dish to make double the amount of – freeze half in a sealed container until required.

- 1 tbsp olive oil
- 2 large onions, finely chopped
- 3 garlic cloves, crushed

- 500g British beef mince
- 1 tbsp ground cumin
- 1 tsp smoked paprika (pimentón), hot or sweet, depending on how hot you like your chilli con carne
- 1/4 tsp ground cinnamon
- 400g tin chopped tomatoes
- 250ml fresh beef stock
- 400g tin red kidney beans, drained and rinsed

TO SERVE

 Coriander leaves, lime wedges, soured cream and warmed tortillas or steamed rice 1 Heat the oil in a large sauté pan over a medium-high heat and add the onions. Cook for 10 minutes, stirring often, until softened and translucent. Add the garlic and fry, stirring, for 2 minutes more until fragrant, then tip out into a bowl.

2 Turn up the heat to high, add the beef to the pan and season well, pressing it down with a wooden spoon and breaking it up so it browns all over. When it's browned, tip out the juices from the pan and discard, then return the onions to the pan with the cumin, paprika and

cinnamon. Cook, stirring, for 2-3 minutes until fragrant, then add the tomatoes with a pinch of sugar and the beef stock. 3 Bring to a simmer and cook, stirring occasionally, for 20-25 minutes until the beef has taken on the flavours of the spices and the sauce is reduced and thick. Add the kidney beans and cook for 5 minutes more, then taste, season and serve with your choice of accompaniments. PER SERVING 443kcals, 24.3a fat (9.3g saturated), 32.6g protein, 19.3g carbs (8.8g sugars), 0.7g salt, 8.4g fibre 🗖



PROASTIES DUNE LIKE MUM'S: PEELED. CHOPPED. SOFTENED. AND BASTED IN BEEF DRIPPING.

BUT WITHOUT THE WORDS OF WISDOM.



Now you're talking

LOOSE ENDS

Don't let this month's special ingredients linger in your kitchen – make the most of them with these smart and easy ideas

ELDERFLOWER CORDIAL

FROM ELDERFLOWER MULLED WHITE WINE P80

AROMATIC ICING

Add a couple of teaspoons of elderflower

cordial to icing sugar with enough water to make a thick, spreadable icing. Use to decorate biscuits, or thin down with a little more water to ice fairy cakes.

TWIST ON A CLASSIC

Add a couple of tablespoons of elderflower cordial to a simple victoria sponge cake mix (see deliciousmagazine. co.uk for a recipe).

ELDERFLOWER SPRITZ

Mix a glug of cordial, a measure of vodka, some chopped fresh mint and a good squeeze of fresh lime in a glass, then top up with prosecco and soda water.

MACE BLADES

FROM BAKED PORK, ALMOND AND MARSALA STUFFING P48

BETTER BECHAMEL

For added flavour, put in a mace blade

along with the bay leaf when making béchamel sauce.

BEEFED-UP STOCK

Add complexity to homemade chicken and meat stocks by including a blade of mace with your other seasonings.

SPICE UP SWEETS

Whizz a mace blade in a spice grinder or pound with a pestle and mortar, then add to vanilla sponge cake mixes, fruit cake batter and gingerbread dough for a delicate hint of spice. It's also good in ham glazes.

SAFFRON

FROM HERBED CRAB, SAFFRON AND CHILLI MAYONNAISE P46

EXOTIC PUDDING

Mix a pinch of saffron with a tablespoon

of water, then stir through a vanilla pannacotta mixture before setting. Find a recipe at deliciousmagazine.co.uk.

FRAGRANT RISOTTO

Stir a medium pinch of saffron into a simple risotto as you add the stock. It will give the finished dish a distinctive aroma, golden colour and another dimension of flavour.

GOLDEN SPONGE CAKE

Visit deliciousmagazine.co.uk for a madeira sponge cake recipe. Soak a pinch of saffron in a tablespoon of water, then add the strands to the flour. Stir the soaking water into the cake batter before baking.

OATCAKES

FROM PARMESAN AND RICOTTA CHEESECAKE P58

CRUNCHY SOUP TOPPER

Whizz leftover oatcakes briefly in a food

processor or mini chopper to form coarse crumbs (or bash in a sealed food bag with a rolling pin), then mix with grated gruyère cheese and a few fresh white breadcrumbs. Sprinkle on top of onion soup, then grill until the cheese melts and turns golden (make sure the bowl is ovenproof).

SCANDI CANAPÉ

Combine crème fraîche, lemon juice, snipped fresh chives and a little horseradish, then spoon onto oatcakes. Top with smoked salmon or smoked mackerel.

QUICK CHEESE COURSE

BARI

MACE

Spread a little redcurrant jelly on an oatcake, top with a slice of pear or apple, then finish with a generous slice of brie or camembert. Put under a hot grill for a few minutes until the cheese has melted and the fruit has a little colour.

ROQUEFORT



CHEESY POTATOES

Mix small pieces of roquefort with breadcrumbs

and grated parmesan, then

sprinkle over a potato gratin before baking.

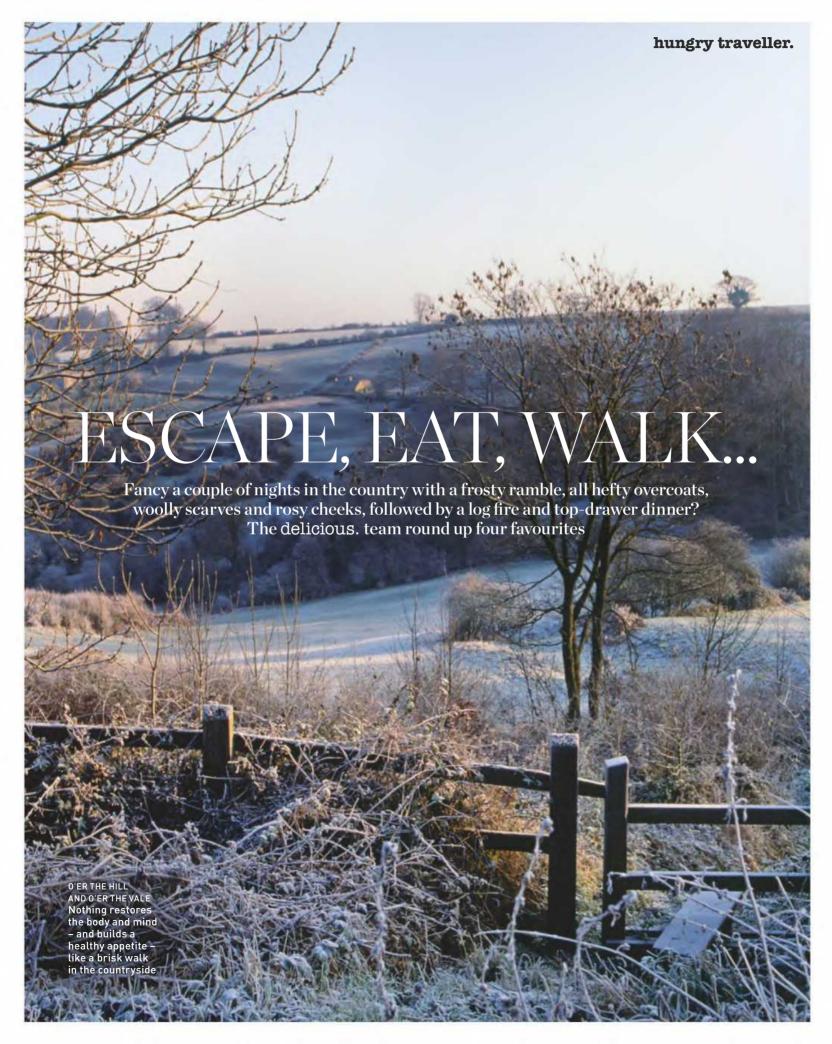
CREAMY BEEF PIE

Lay slices of roquefort on top of a beef and ale pie filling before adding the pastry topping – it will melt into the filling for added indulgence.

POSH SCRAMBLED EGGS

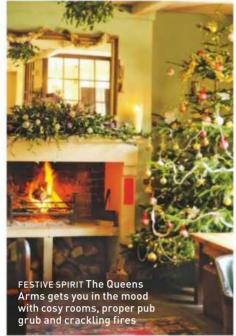
Whisk eggs with crumbled roquefort and cooked lardons. Add chopped herbs, season with salt and pepper, then cook in a buttered frying pan, scrambling the eggs as you go. Serve on toast with a squeeze of lemon juice.

VORDS: LOTTIE COVELL. PHOTOGRAPH: GARETH MORGANS. STYLING: JENNY IGGLEDEN











THE QUEENS ARMS

Corton Denham, Sherborne, Somerset (thequeensarms.com) BY KARENBARNES EDITOR

WHY IT'S GREAT NOW The pub nestles at the foot of a hill in some of the prettiest countryside England has to offer... Think soft, folded and rolling – the type that looks even better tinged with frost. The views are stunning, while inside a fire roars, dogs loll around, a dazzling array of gins and whiskies beckons, and a tottering pile of homemade pork pies on the bar winks at you as you order a drink. And yes, this is still a proper drinking pub as well as having first-rate food. Hurrah! THE FOODIE BIT It's all local, it's all seasonal, it's tempting and it's great. As well as pub classics like fish 'n' chips and burgers, there are more adventurous dishes too - perhaps braised ox cheek with tongue pastrami and carrot molasses, or brill with cider-braised cuttlefish and cockles. Puddings are vote-winners: pannacotta with ginger cake; chocolate fondant with salted caramel

ice cream. Breakfast is all about the sausages, the Gloucester Old Spot bacon and the eggs.

THE ROOMS There are eight of them, all quite different, and they're country-cosy with big beds, smart bathrooms and good sheets.

THE WALK Four routes have been mapped out for guests. Ask behind the bar and they'll give a step-by-step guide (literally) to take with you. If you want to walk off (or work up an appetite for) all the food you're bound to eat, there's a 5½ mile circular route through fields, a churchyard and the village of Sandford Orcas, with its perfect Tudor manor house. THE COST From £110 for a double B&B. Three-course dinner about £30. Wines from £18.

Get a 10% discount on a two-night stay for two people, with a free bottle of prosecco.* Quote delicious, when booking and bring this page with you.



THE PORCH HOUSE

Stow-on-the-Wold, Gloucestershire (porch-house.co.uk) BY LESLIE DUNN, MANAGING EDITOR

WHY IT'S GREAT NOW The magnificent fireplaces of England's oldest inn will restore a tingle to your toes after a Cotswolds walk. Add in ancient beams, flagstone floors, a £1 million rustic-chic renovation and unfussily on-trend menu and you have England's deserved 2015 AA Pub of The Year. THE FOODIE BIT After a Brakspear ale in the bar, head into the candlelit dining room. Satisfying starters may include twice-baked cheddar soufflé or treacle-cured salmon, while local lamb. beef and venison star in the mains. Puddings are of the comforting variety: brownie, cheesecake, crumble...

Breakfast, served in the airy conservatory, is a delight, with goodies such as crumpets and trendy speculoos spread, or eggs Hemingway (with smoked salmon).

THE ROOMS There are 13 of them, all with large comfy beds,

sisal herringbone carpets, vintage radiators, handmade local toiletries and a Nespresso machine. Some have roll-top baths and exposed beams. Get a complimentary newspaper and pre-breakfast tea and toast delivered to your room. THE WALK Ask at the bar for the Stow Walks booklet, produced by the local civic society. The easy 3 mile route via the pretty golden-stone villages of Maugersbury and Lower Swell leads through the Abbotswood estate, rumoured to have been bought by the Beckhams. Once across the River Dikler you get splendid views of frosty hills. COST Doubles from £99 B&B. Dinner about £30pp for three courses. Wines from £16.

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of sparkling wine.*

phone (or add in the 'special requests' section when you book online) to receive a pre-dinner glass





152 deliciousmagazine.co.uk











THE GUNTON ARMS

Thorpe Market, Norfolk (theguntonarms.co.uk) By Susan Low, Deputy Editor

WHY IT'S GREAT NOW This 18thcentury pub with rooms sits next to a 1,000-acre deer park in the heart of the Norfolk countryside. Peer outside on a frosty morning and you're likely to see red and fallow deer emerging from the mist. The Gunton Arms is owned by an art dealer, and the artworks of top artists hang, rather unexpectedly, on the pub's panelled walls (and in the loos). This is as close to dining in an art museum as you're ever likely to get. THE FOODIE BIT Meals are served in the Elk Room, dominated by the magnificent 10,000year-old petrified skull and antlers of a (now extinct) giant Irish elk. It hangs over a huge open fire, upon which chef Simon Tattersall (a Mark Hix protégé) grills steaks, pork chops and, of course, venison. The food is unashamedly carnivorous (we loved the lamb's sweetbreads and venison pastrami), but there's

local seafood aplenty too. At breakfast go for kippers from Cley-next-the-Sea or beautiful drop scones with bacon and honey.

THE ROOMS Staying here is like staying in the home of a well-to-do relative. There's no TV, no minibar and no coffee/tea-making things in the rooms. Instead guests are encouraged to mingle by the fireplace in the library/sitting room. Bedrooms are comfortable and rustic-chic, with great attention to detail and enormous beds.

and enormous beds.

THE WALK A dogleg-shaped route leads through a wood planted with sweet chestnut, apple and oak trees, leading to a secluded pond. It's just long enough to work up a healthy appetite, but for longer rambles head for Bacton Woods, Sheringham Park and Pretty Corner Woods – ask for maps at reception.

COST Doubles from £130 B&B. Dinner about £35pp for three courses. Wines from £20.



SHIBDEN MILL INN

Halifax, Yorkshire (shibdenmillinn.com)

BY HUGH THOMPSON, DEPUTY CHIEF SUB EDITOR

WHY IT'S GREAT NOW In a tiny hidden valley just outside Halifax, Shibden Mill Inn is a handsome, sprawling set of buildings within striking distance of the Yorkshire Dales. Its bar serves local ales and good wines by the glass - it's the kind of place that makes you feel instantly at home. I'm not surprised it won Yorkshire Pub of the Year 2015 - the young staff are excellent. THE FOODIE BIT Head chef Darren Parkinson serves up British fare in Yorkshire-size portions - by that I mean big. Upstairs is the Grill Room where you get huge steaks, smoky from the charcoal oven. There are fish, chicken or veg options, but grass-fed beef with dripping chips is the way to go.

In the restaurant downstairs the cooking is more delicate and ambitious – juicy scallops with avocado purée, sea herbs, radishes and watermelon tea. They're proud of their wines and the menu suggests glasses



to suit each dish – all were very good. And do try the Yorkshire artisanal cheeses. Breakfast brings homemade jams and mueslis, the local butcher's bacon and sausages, and more. THE ROOMS The 11 bedrooms vary in size from cosy to palatial, but they're tastefully decorated and comfy – a happy mix of old and new styles with retro radios and cheery colours. THE WALK There are circular walks from the inn varying from 3 to 8 miles. Stroll to Shibden Hall (thought to have been the inspiration for Thrushcross Grange in Wuthering Heights) or set off on a more challenging clamber up sheep-dotted dales past farms and old wool mills. There are maps in reception. **COST** Doubles from £125 B&B. Dinner costs £30-35pp for three courses. Wine from £18.

Get a 20% discount when staying two nights with dinner,

bed and breakfast. Quote delicious. when booking.* **a**





DECEMBER 2015

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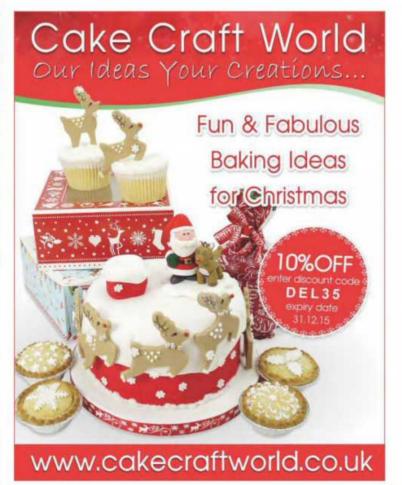
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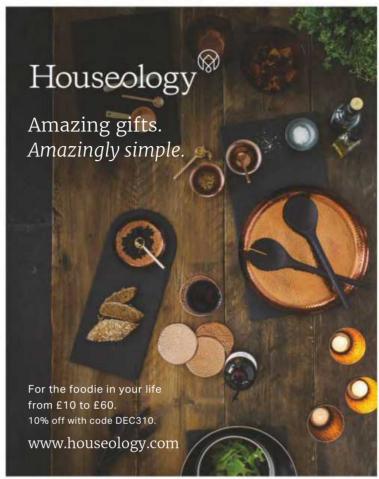












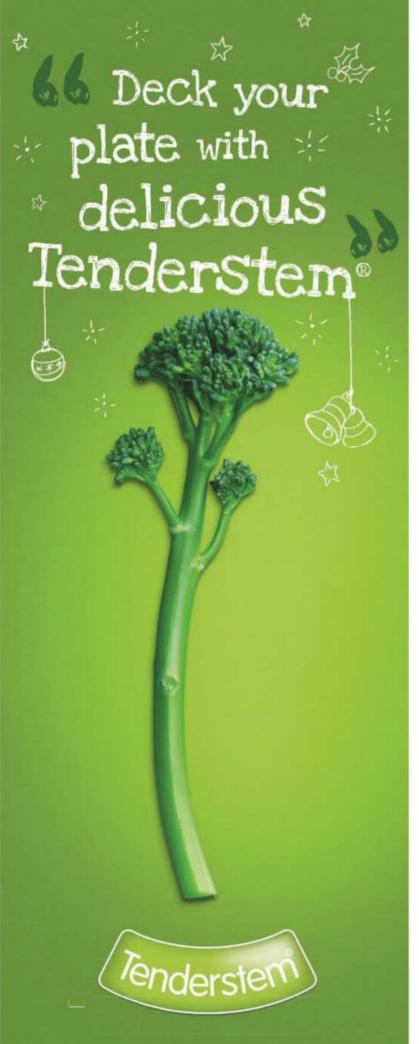




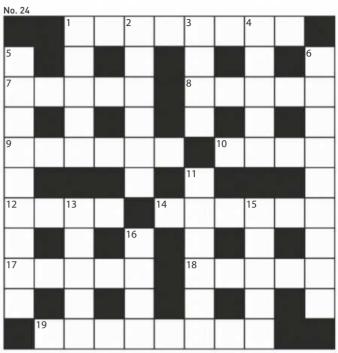








FOOD LOVER'S CROSSWORD



See how much you really know about the world of food with Hugh Thompson's culinary conundrum. Answers next month

ACROSS

- 1 Traditional Christmas fare once made with spiced meat (5,3)
- 7 Picpoul de _____: white wine from Languedoc, southern France (5)
- 8 Small fruit eaten ripe (black) and unripe (green) (5)
- 9 Dried flowerbuds used as a spice also good for toothache (6)
- 10 Small, juicy melon with green flesh (4)
- 12 Flour and water paste used to seal casserole lids (4)
- 14 To coat with a dry ingredient usually prior to cooking (6)
- 17 Aromatic plant used to flavour sambuca, pastis and arak (5)
- 18 Triangular or quadrant-shaped unyeasted breads (5)
- 19 Generic name for various good-to-eat, white-fleshed fish (3,5)

DOWN

- 1 Tropical stone fruit with perfumed flesh: popular in India (5)
- 2 Hard, oval seed used grated as a spice good on top of eggnog (6)
- 3 ____ mess: mix of strawberries, cream and broken meringue (4)
- 4 Sweet, often creamy glaze used to cover and decorate cakes (5)
- 5 Spiced Dutch biscuits, traditionally with windmills on (9)
- 6 Party originally a dinner given by an employer to employees (9)
- 11 Classic English dessert of sponge, custard, fruit and cream (6)
- 13 Curved decorative sweet or savoury wafer (5)
- 15 High protein wheat used for dried pasta (5)
- 16 Horticulturist who gave his name to a type of 'wonderful' lettuce (4)

Solution to no. 23 ACROSS: 1. Pecorino 7. Oasis 8. Civet 9. Scones 10. Slug 12. Oaky 14. Banana 17. Sushi 18. Lager 19. Marzipan DOWN: 1. Pesto 2. Cashew 3. Rock 4. Navel 5. Lobscouse 6. Stagiaire 11. Wallop 13. Kasha 15. Argan 16. Ritz

elicion



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THIS MONTH'S QUESTION It wouldn't be Christmas without.. Editor Karen Barnes My late mum's recipe for orange brandy butter Deputy editor Susan Low Leftover turkey sandwiches Editorial assistant Daisy Meager Bucks fizz in the morning

Food editor Rebecca Smith The dogs stealing at least one element of the dinner Deputy food editor Lottie Covell Granny's trifle and a walk with the dogs Acting food writer (maternity cover) Monique Lane Seafood (I'm Australian!)

Art director Jocelyn Bowerman My mum's yummy roast turkey Acting art director (maternity cover) Mark Taylor Foil-wrapped chocolate coins Art editor Martine Tinney Eating chocolates in your pyjamas

Managing editor Les Dunn A massive yet surreptitious post-dinner cigar Deputy chief sub editor **Hugh Thompson** Mince pies with a whisky mac Senior sub editor Rebecca Almond Glass of ginger wine in front of the fire

Food consultants Matthew Drennan, Debbie Major Wine editor Susy Atkins Gadget tester Aggie MacKenzie Contributors James Ramsden, Lucas Hollweg

Web producer Rebecca Brett 020 7803 4130 A long walk with a flask of sloe gin Promotions and marketing executive Hannah Sherwood 020 7803 4129 A huge cheeseboard... with port

> Digital and social media assistant Kathleen Silverfield My family's pecan sandies (type of American biscuits)

With thanks to: Charlie Clapp, Ally Mitchell, Beverley Ryles, Georgina Mallett

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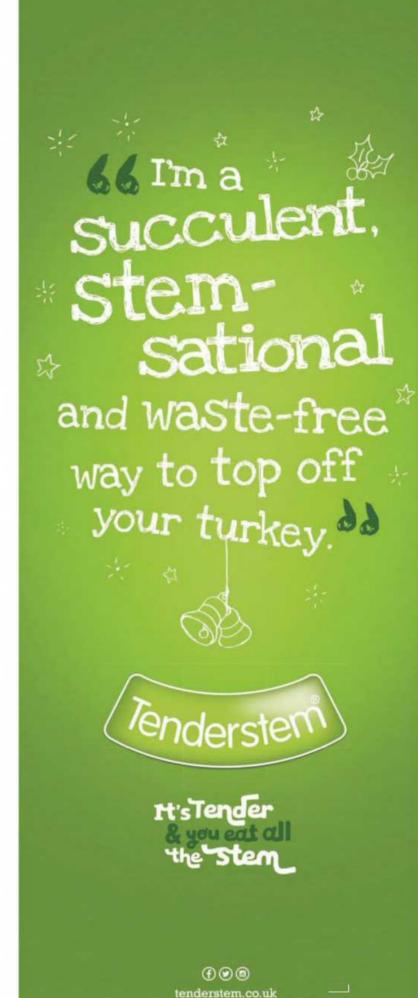
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The after-dinner quiz

After the crackers have been pulled and the pudding devoured, the grey matter will be crying out for a workout... Bring on the 2015 delicious. quiz!

THE QUESTIONS

- Henry VIII was the first monarch to enjoy turkey, but it was Edward VII who made it a Christmas tradition. What bird did it replace (in the royal court at least...)?
- The round gold one in a box of Quality Street chocolates is the Toffee Penny. The blue oblong is the Coconut Éclair. What's the official name of the green triangle?
- 3 Christmas is one time of the year that you're unlikely to suffer from borborygmus.
- Paul Simon's song 'Mother 4 and Child Reunion' was inspired by a dish in a New York Chinese restaurant. What were the chief two ingredients?
- In terms of food, how are 5 In terms of 1004, beaver and hippo classified by the Catholic Church?
- How many flavours of Bassett's Jelly Babies
- The flower buds and fruit of the Flinders rose, when pickled, are called what?
- What company was founded in 1920 by Hans Riegel of **Bonn in Germany?**
- If they'd used their surnames instead of their first names, which company would be called Cohen & Greenfield?
- If you have the TAS2R38 gene, which strongly flavoured part of Christmas lunch aren't you going to enjoy?

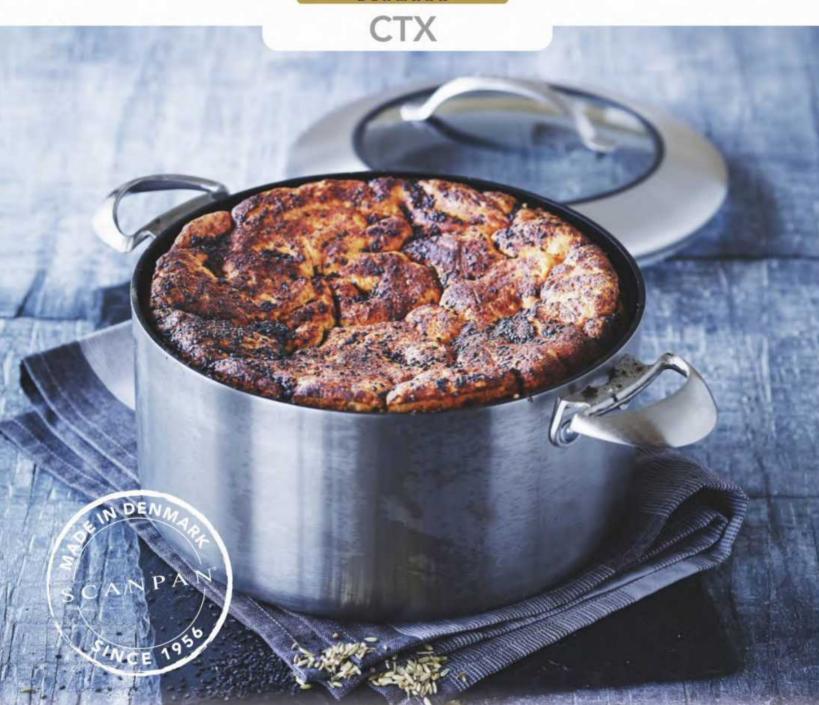
- 11 What do you call a food with a seed in it?
- What is Domino's biggest selling pizza topping in Japan: tuna, squid or pepperoni?
- Male turkeys are stags. Baby turkeys are poults. What are female turkevs called?
- The ingredient 14 that distinguishes a bisque from other soups is shellfish. But it's the ingredient used to thicken it that gives bisque its name. What is it?
- 15 Which European country produces the most wine?
- Documentation suggests that the first commercial harvest of which fruit took place in Dennis, Massachusetts (on Cape Cod) in 1816?
- Who pulled a plum out of a pie in the nursery rhyme?
- 18 Its first half is an old English word for a brassica. The second half is a Dutch word meaning salad. The whole will feature in a lot of turkey sandwiches. What is it?
- 19 What easily digestible food for invalids with no teeth was made by Doctor John Kellogg in the 1890s?
- Joe Murphy, owner of Tayto, the Irish crisp company, revolutionised the snack food. What was his breakthrough?
- Which popular Christmas treat gets its name from

- the Greek daktylos, meaning finger or toe?
- Ambrose Bierce, in his 1911 Enlarged Devil's Dictionary, defined what as 'a detestable substance produced by a malevolent conspiracy of the hen, the cow and the cook'?
- **23** Which common word means 'sauce' in Tamil (and is a great use of turkey leftovers)?
- 24 In ancient times, bread would be baked in communal ovens. The poor got the charred bread cooked in the coals. Which bit did the aristocracy get?
- **25** According to legend, how many ingredients went into a traditional plum pudding, as religiously decreed?

stirred east to west to honour

apostles) - and it had to be crust 25 13 (for Jesus and his 12 22 Custard 23 Curry 24 The upper and cheese & onion 21 Dates flavoured crisps: salt & vinegar 19 Peanut butter 20 The first 17 Little Jack Horner 18 Coleslaw biscuits 15 Italy 16 The cranberry 13 Hens 14 Water crackers or people) 11 A fruit 12 Squid them taste bitter for certain sprouts (it's the gene that makes 9 Ben & Jerry's 10 Brussels each name and his home town He took the first two letters of blackcurrant 7 Capers 8 Haribo. lemon, lime, orange, 6 Six: strawberry, raspberry, 4 Chicken and egg 5 As fish 3 A rumbling stomach 2 Chocolate Green Triangle THE ANSWERS 1 Peacock

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